Cooking Favorites of

West Weathersfield Volunteer Fire Department Auxiliary

Weathersfield, Vermont

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

Litho in U.S.A.

MESSAGE FROM THE PUBLISHER

This book has been published through the combined efforts of our company and the organization whose name appears on the cover.

We sincerely hope that you will enjoy it's use. Should you want extra copies of this publication for your friends, relatives or neighbors, you can purchase them from the organization.

If you know an organization or club that would want a project that would give them a guaranteed profit, without cost or investment, they can obtain full information by writing to our company at the address below. We specialize in the publishing of:

Cook Books
Recipe File Books
Date Books
Membership Directories
Birthday & Anniversary Calendars
Police Calendars
Fire Calendars
Civic Directories of your Town
Town Brochures
Drug Abuse Brochures
School Days & Memories Books

YOUR ORGANIZATION CAN MAKE

$200 to $2,000

WITH ONE OF OUR PROJECTS

Write to: Project Department
Women's Clubs Publishing Co., Inc.
323 South Franklin Street
Chicago, Illinois 60606

THE ORIGIN OF THE WEST WEATHERSFIELD VOLUNTEER FIRE DEPARTMENT AUXILIARY

Denise Stapleton, Katherine Murray and Becky Connor, all wives of firemen. had been discussing the possibility for some time of forming an Auxiliary. When an auction was held on the Perkinsville Green in June of 1968, the fire department asked us to have a food sale; when our profits had been added up, they were very graciously handed to us, and we were told to use it to start our Auxiliary. So there we began.

We decided to have our first meeting on July 8, 1968 at Denise Stapleton's home. These three gals called all our friends and neighbors, especially wives of our firemen, and asked them to attend. Nine ladies showed up, four of these are active members now.

The election of officers was held electing:

President: Katherine Murray
Vice President: Becky Connor
Secretary: Enid Barr
Treasurer: Denise Stapleton

Our first set of by-laws was written by Katherine Murray and Dottie Richardson. Our meetings have always been held in each others homes.

The purpose of this Auxiliary was to help support our fire department and help them to purchase safer equipment to fight a fire with. The first purchase we made were helmets.

We have worked very hard to help in buying much more, both major and minor things. Since the start of our Auxiliary our department has built a new firehouse, which we are rather proud to have been a part in.

At major fires we are always on hand with coffee, cold drinks and refreshments.

This would be a good time to thank our many good friends who help our organization to exist in either manual labor, or donations that we need to put on food sales, suppers, etc.

In our six years we have earned more than $2700.00, more than $2200.00 being given our fire department.

In our six years we have grown from a membership of six to more than twenty members. More are needed to do a really good job.

We hope to keep our record up by putting on more fund raising projects, but we need support from everyone in doing so. Our biggest goal is to be here to support our loyal fire department men. Our firemen are volunteers, no pay, only from their hearts in caring what happens to their neighbors, home and properties. They sometimes even risk their lives to do this. In the past seven years we have had four major fires, and many minor ones.

We the Auxiliary are proud of our Fire Department of West Weathersfield, let's all help to support them, by buying our cookbooks.

Thank you.

Denise Stapleton

Our present officers are:

President: Dottie Crandall
Vice President: Raelene Emerson
Secretary: Doris Brown
Treasurer: Jan Phelan

-A- Weathersfield, Vt.

The American Revolution Bicentennial Symbol above is derived from the stars, stripes, and colors of the United States Flag. This double star is symbolic of the two centuries which have passed since the American Revolution. The colorful stripes evoke a feeling of festivity and suggest the times of celebration throughout the nation. The symbol is in keeping with the forward looking goals of the Bicentennial celebration "to forge a new national commitment, a new spirit of "76, a spirit which will unite the nation in purpose and dedication to the advancement of human welfare as it moves into its third century".

U.S.-VERMONT BICENTENNIAL

©

VERMONT BICENTENNIAL COMMISSION

This green and blue logo is obviously Vermont; and "2" is significant as (1) Two hundred years, (2) Two centuries, (3) Two Bicentennial years - the National Bicentennial in 1976 and Vermont's state celebration in 1977.

-C- Weathersfield, Vt.

THE REVOLUTIONARY WAR AND WEATHERSFIELD'S STRATEGIC POSITION

With the coming of the war with King George, preparations were promptly made by the scattered settlers of this town; for Crown Point was a British fort and this, as the most northerly settlement on the Crown Point Road, would be the first reached in case of invasion.

On June 5, 1775, Hilkiah Grout went as representative to Westminster, where double taxes were raised for powder to be bought by William Upham and kept by him in the west side of the town and by Oliver Kidder in the east. Then a military committee of safety was named to take charge of all preparations. Israel Burlingame at Ascutneyville, Benoni Tuttle at the Bow, Hilkiah Grout at Perkinsville and William Upham and Eliphalet Spofford for the center of the town, formed this committee.

These were the officers of the first military company of Weathersfield, grim, silent men, accustomed to the use of the musket and ready for instant action.

Hilkiah Grout, Major in the French and Indian Wars and experienced in border warfare, Captain
Israel Burlingame, Lieutenant.
Oliver Kidder, Ensign.
William Upham, Clerk.
Eliphalet Spofford, William Dean, Joseph Douglass, Gershom Tuttle, Sergeants.
Benjamin Tuttle, Asa Grout, Edward Annis, Jonah Blakesly, Corporals.

In 1780, it was voted that William Upham should keep a magazine of military provisions on the west side of the town and Israel Burlingame on the east.

From "The Early History of Weathersfield, Vermont" An Address Delivered August 16, 1921 at the Centennial Exercises of the First Congregational Church, Weathersfield, Vermont by Ernest W. Butterfield, LL.D. Commissioner of Education, New Hampshire

From Our Heritage,
A Revolutionary Period Recipe

BOILING A SHOULDER OF MUTTON WITH OYSTERS

(A farmer slaughters his own meat)

Hang it some days. Then salt it well for two days, bone it and sprinkle it with pepper and a bit of mace pounded; lay some oysters over it, roll the meat up tight and tie it. Stew it in a small quantity of water, with an onion and a few peppercorns, till it is quite tender. Have ready a little good gravy, and oysters in it, thicken this with flour and butter and pour over the mutton when the tape is taken off. The stew-pan should be kept close covered.

* * * * * * * * *

A cook must be as particular to proportion her fire to the business she has to do as a chemist. The degree of heat most desirable for dressing the different sorts of food ought to be attended to with the utmost precision.

From the Bicentennial Edition of
"Whittlin's" Green Mountain
Folklore to be published in 1975.

-D- Weathersfield, Vt.

LIVING'S EASIER IN A MOBILE HOME

****

Vt's Largest Mobile Home Dealer

New And Used Homes

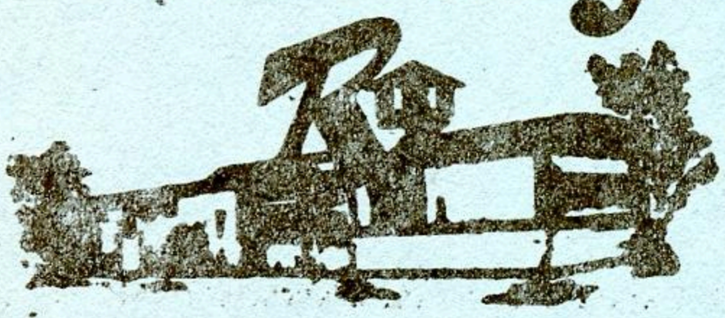
Bank Financing

Featuring Americas Finest Homes

Quality - Value - Service

****

Ray's Homes



Owned & Operated by Wes Smith

Rt. 5 Ascutney, Vt. 674-7256

Sykes Ave. White River Jct., Vt. 295-7256

Barre-Mont. Rd. Montpelier, Vt. 229-9352

Route 3, Tilton, N. H. 603-286-8771

Weathersfield, Vt.

BAKED STUFFED CLAMS — Jan Phelan

1/2 medium onion, minced
1/2 medium pepper, minced
1 Tbsp. butter
1/2 c. coarse flavored bread crumbs
1/4 tsp. thyme
1/4 tsp. marjoram
1 can minced or chopped clams
Tabasco or hot sauce

Saute pepper and onion in butter. Remove from heat. Add other ingredients and mix with fork. Stuff mixture into clam shells. Sprinkle tops with paprika and broil in oven for 8-10 minutes or until tops just start to brown. Serve before dinner, or make enough to serve as main meal.

CLAM DIP — Butch Crandall

2 - 5 oz. cans minced clams
2 large boxes (about 1 lb.) cream cheese
2 large onions, chopped fine
2 Tbsp. Tabasco sauce

Blend all ingredients together.

HOT CHEESE CANAPES — Frani Howe

1 lb. sharp cheddar cheese, grated
1 grated onion
1 grated pepper

Cut crusts off 1 loaf of bread; then cut each slice so you have 4 small squares or triangles. Have cheese at room temperature and put through grater. Put onion and pepper through grater, then whip up in mixer on medium speed. Spread on bread and put under broiler and broil until cheese melts and starts to turn brown.

MINCED CLAMS — Frani Howe

1 can minced clams
6 slices of bread in crumbs
1/2 c. grated cheddar cheese
2 Tbsp. salad oil or butter
1 Tbsp. lemon juice
Add onion salt, parsley flakes, and sweet basil to taste

Mix all ingredients together and stuff into clam shells. Bake 15 minutes at 400 degrees.

PEPPERONI DIP — Dorothy Rhodes

1/2 c. pepperoni, finely chopped
1/2 pt. sour cream (whipping of sour cream gives more volume)
1 tsp. Worcestershire sauce
1 tsp. prepared mustard

Whip cream, add ingredients. Refrigerate at least one hour before serving.

TINY HAM-STUFFED TOMATOES — Judy Lariviere

Thinly slice tops from 1 pint cherry tomatoes; remove pulp. Drain shells upside down on paper towels. In small bowl, combine two 2 1/4 ounce cans deviled ham, 2 tablespoons sour cream, 2 tablespoons horseradish; fill tomatoes. Refrigerate. Garnish with parsley. Makes 20 appetizers.

AMBER PICKLE — Amber Flint

11 or 12 large ripe cukes, peeled, seeded, cut into small chunks. Cover with water and boil until tender. DRAIN.
Make a syrup out of:
3 1/2 lbs. white sugar (7 c.)
1 tsp. oil of cinnamon
1/2 tsp. oil of cloves
1 pt. white vinegar

Bring syrup to boil - pour over cuke chunks, let stand overnight. Drain syrup in kettle and boil down again to thick consistency, pour over cukes and let stand a second night, next morning boil together cukes, syrup and two 10 ounce jars of maraschino cherries with juice. Boil a few minutes longer and seal in jars. About ten 1/2-pint jars.

GOLDEN GLOW PICKLES — Cindy Adams

2 qts. cucumbers (cut in small dice)
2 red peppers
1 green pepper
2 medium onions
1 tsp. salt
1 tsp. mustard seed
2 c. sugar
2 c. vinegar

Combine all ingredients and cook until clear.

RIPE CUCUMBER SWEET PICKLES — Lorraine Zigman

8 large ripe yellow cucumbers
2 sticks cinnamon
1 Tbsp. whole cloves
3 lbs. (6 c.) sugar
1 1/2 pts. vinegar

Pare cucumbers, quarter and scrape out seeds, then cut to medium-sized pieces (not too small). Scald in salted water (2 tablespoons salt to quart water). Drain thoroughly and simmer in clear water until barely tender. Drain well. Tie spices in a cheesecloth bag and boil them with the vinegar and sugar for 10 minutes. Put pickles in a crock and pour the syrup over them, cover and set away. Keep spice bag in a sauce dish and the next day pour off syrup and reboil with spice bag 10 minutes and pour over pickles again (removing spice bag). Repeat this process two more days (more if you're not fed up with the job as the flavor improves each time you do it). Leave in crock covered (they'll keep all winter in a cool place) or place in hot jars and seal.

GREEN TOMATO PICKLE — Dottie Crandall

White vinegar
Water
2 Tbsp. pickling spice
2 Tbsp. dill seed
2 buttons garlic
1 Tbsp. salt

Fill quart jar halfway with white vinegar, add spices then finish jar with water. No need to cook brine or tomatoes; let sit for 30 days to cure.

MUSTARD PICKLES — Hattie Garropy

2 qts. cucumbers
2 qts. cauliflower
1 qt. green tomatoes
1 qt. small onions
2 small green peppers

Make brine of 4 quarts water and 1 pint salt. Let stand over night. Scald in same water and drain.

(Continued on next page.)

MUSTARD PICKLES (Continued)

Paste:
3/4 c. flour
4 Tbsp. mustard
1 Tbsp. turmeric
1 1/2 c. brown sugar
1 1/2 c. white sugar
1 1/2 qts. vinegar

Cook paste until thick and pour over vegetables. Fill jars and seal. Makes 3 1/2 quarts.

OLD-FASHIONED CHUNK PICKLE (9 Days) Evelyn Antonovich

7 lbs. whole medium cukes

Brine:
1 qt. vinegar
2 qts. water

Then add:
3 pts. of sugar, either white, brown or maple syrup
3 pts. vinegar
1 oz. celery seed
1 oz. whole allspice

Soak in cold brine - 1 cup salt plus water to cover for 3 days. Soak in clear water for 3 days. Drain - cut in chunks and cook till clear in vinegar and water. Each day drain off syrup mixture - heat to boiling and pour over pickles for 3 days. The last day pack hot in sterilized jars.

SOUR PICKLES Doris Brown

1 c. sugar
1 c. salt
1 c. dry mustard
1 gal. cider vinegar

Add sugar, salt and mustard to vinegar and pour over small cucumbers.

BEET RELISH Jo Guyette

4 lbs. cooked and peeled beets
4 large onions
3 large green peppers
1 Tbsp. whole cloves in a cheese-cloth tied up
1 1/2 c. sugar
1 1/2 c. vinegar
1 Tbsp. salt

Grind onion first, then peppers, then beets. Put all together in pot and bring to boil. Reduce heat and simmer 20 minutes. Pack in hot jars and process 5 minutes in hot water bath. Makes 6 pints.

When using ground cloves, half of tablespoon is enough.

CHILI SAUCE Mrs. Marylyn Clark

18 ripe large tomatoes
4 green peppers
2 large onions
3 c. vinegar
8 Tbsp. sugar
2 Tbsp. salt
2 tsp. cloves
2 tsp. cinnamon
2 tsp. ginger

Prepare vegetables and cut up. Put all ingredients together in large kettle. Cook slowly until thick; this takes quite awhile. Put in bottles or jars while hot and seal.

GREEN TOMATO MINCEMEAT Mrs. Blanche M. Stoddard

3 lbs. green tomatoes
3 lbs. apples
2 lbs. brown sugar
1 lb. each, seeded and seedless raisins
2 Tbsp. salt
1 c. suet
1 1/2 c. vinegar
2 Tbsp. cinnamon
2 tsp. cloves
2 tsp. nutmeg
Juice of 2 lemons

Put tomatoes through chopper and drain. Cover with cold water and boil 5 minutes. Drain thoroughly. Chop cored apples and add to tomatoes. Add remaining ingredients. Cook slowly 30-45 minutes or until thick. Pack in hot jars. Makes about 5 pints. (Suet may be omitted and butter added when mincemeat is used.)

GREEN TOMATO MINCEMEAT — Lena Thompson

1 pk. green tomatoes (ground)
1/2 pk. apples (quartered and ground)
1 1/2 lbs. raisins (ground)
1 lb. butter or margarine
5 lbs. light brown sugar
1 c. vinegar
2 Tbsp. cinnamon
2 Tbsp. cloves
2 tsp. salt

Drain liquid from ground tomatoes. Add to the tomatoes same amount of hot (not boiling) water. Add the salt and cook 20 minutes. Drain off and add same amount of hot water to tomatoes again; cook another 20 minutes. Drain again and add remaining ingredients. Cook until thick. While still hot, pour into hot sterilized jars and seal. No processing is needed.

GREEN TOMATO RELISH — Bertha Horton

6 qts. chopped green tomato
1/4 c. salt
1 1/2 qts. chopped onions
3 c. chopped green peppers
1 1/2 c. chopped red sweet peppers
3 c. sugar
1 1/2 qts. vinegar
2 Tbsp. whole mixed pickle spice

Mix tomatoes and salt thoroughly. Let stand overnight. Drain. Combine with onions, red and green peppers, sugar and vinegar. Put spice in thin white cloth and tie into bag. Put into tomato mixture. Bring to a boil. Boil gently with spices for 1 1/2 hours or until thickened, stirring frequently. Pour relish into hot sterile jars and fill to top and seal. Store in cool, dry place. Makes about 10 pints.

MINCEMEAT — Freddie Bradish's Grandmother Doxey

4 c. ground cooked beef (I used second cut of neck of beef)
12 c. apples (ground)
6 c. currants
4 c. brown sugar
6 c. raisins
6 c. white sugar
1 1/2 c. molasses
4 c. meat liquid
2 c. cider
1 c. vinegar

Cook thoroughly and stir so that everything is mixed. Seal in hot jar.

PICKLED CAULIFLOWER — Bertha Horton

4 heads cauliflower
1/2 chili pepper
1 Tbsp. white mustard seed
1/2 Tbsp. mace
1/4 Tbsp. clove
1 Tbsp. allspice
1/2 Tbsp. ginger
2 qts. white vinegar
2 c. sugar

Clean cauliflower. Boil 5 minutes in salted water, drain and dip in cold water for 1 minute. Separate into flowerets and pack in jars. Tie chili pepper and spices in cheesecloth bag and add to vinegar. Boil vinegar, spices and sugar 5 minutes; pour vinegar over cauliflower and cover jars once a week for 4 weeks. Pour off vinegar; heat to boiling and pour over cauliflower. Seal. Makes about 6 pints.

PLUM CHUTNEY — Catherine Giurtino

5 lbs. unpeeled purple plums of damson plums
2 lbs. yellow onions, coarsley chopped
4 lbs. McIntosh apples, peeled, cored, coarsely chopped
3 c. white vinegar
2 lbs. granulated sugar
2 lbs. dark brown sugar
3 Tbsp. salt
1 tsp. cayenne
1 Tbsp. each of allspice, cloves, ginger

In large kettle combine plums, onions, apples and vinegar. Bring to boiling point. Stir in remaining ingredients. Again bring to boiling point. Reduce heat; simmer uncovered 1 1/2 hours. Stir occasionally to prevent scorching. Sterilize 10 pint jars.

PLEASE
PATRONIZE
OUR
ADVERTISERS

Amsden

General Store

Amsden Village

Rte 131 Amsden, Vt.
Tom & Lucille Gramling Prop.

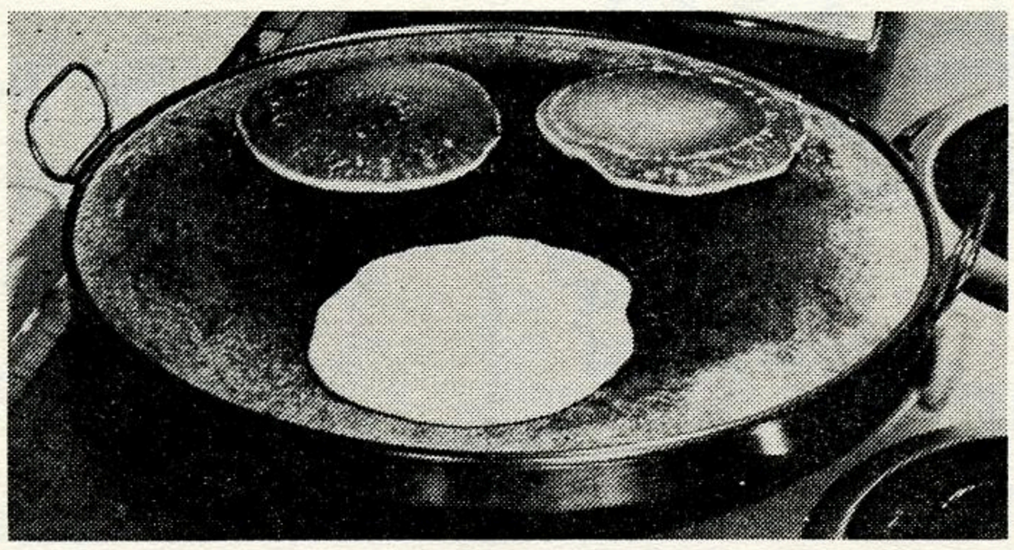
Weekdays & Sat 9 - 9 Sunday 12 - 9

263-5215

VERMONT SOAP-STONE CO. INC.
MINERS
VERMONTER
MANF'R'S
PERKINSVILLE VERMONT

Office and Factory

Perkinsville, Vermont



Vermont Soapstone Company, Inc.

Green Valley Farm

HOME OF
ANNA J. MORGAN'S
SIRES

Bald-Mt. Personality

263-5716

Miss - My - Anna

With Vicki Up

Weathersfield, Vt.

Audrey Conniff

ANTIQUES

RT. 106 • PERKINSVILLE, VERMONT

"Across from the Village Green"

Hastings Real Estate

OTIS B. HASTINGS, BROKER

ASCUTNEY, VERMONT

VERMONT & NEW HAMPSHIRE PROPERTIES

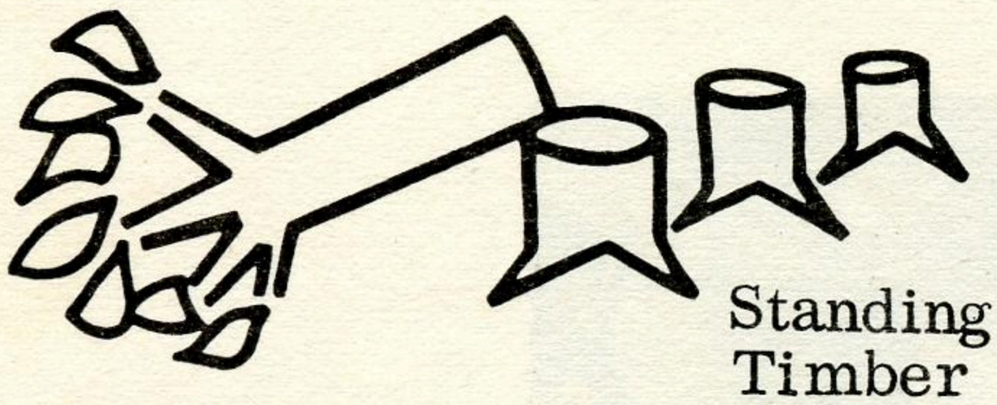
TEL: WINDSOR 802-674-2284

SINGLETON'S STORE
Choice Meats

Mon-Fri 8AM-9PM---Sun 9-4
Reading 484-7700

802-263-5610

IRA STEVENS



Standing
Timber
Wanted

LOGGING CONTRACTOR

Box 122A - Perkinsville, Vermont 05151

RICHARDSON & SONS
FIX - IT - SHOP

Center St. Perkinsville, Vt.

Carpentry - Welding

Mower Service

Auto Oil-Undercoating

Drafting

THE WEATHERSFIELD WEEKLY

R.F.D. Box 105, Perkinsville, Vermont 05151

263-5361

WEATHERSFIELD STABLES

Paula R. Jensen

Horses Boarded-Trained
Riding Lessons

Girls Camp
263-5446

Perkinsville, Vt.

MAX EMERY

Pine And Hemlock

Shingles

263-5605

Perkinsville, Vt.

Weathersfield, Vt.

POTSFIELD RELISH — Joy Smith

6 c. red tomatoes
6 c. green tomatoes
6 c. onions
4 red or green sweet peppers
2 bunches celery
1/2 c. pickling salt

Add:
1 1/2 qts. vinegar
4 c. brown sugar, packed
1/2 tsp. cinnamon
1/2 tsp. clove
1/2 c. white mustard seed

Mix salt and chopped or ground vegetables. Let stand overnight. Drain in the morning.

Then add the rest of the ingredients. Cook 20 minutes, seal in sterile jars. Makes 10 pints.

RUMMAGE PICKLE — Mary Ruggles

2 qts. green tomato
1 qt. red tomato
3 large onions
3 red sweet peppers
3 green sweet peppers
1 small head cabbage
Carrot (for color)

Put through chopper, fine or coarse. Add 1/2 cup salt, stir and let set overnight. Drain well and add 3 pints vinegar, 2 pounds brown sugar, 1 teaspoon ground mustard. Cook until clear and seal when hot.

Very good relish, sweet yet tart.

RUSSET APPLE CHUTNEY — Erna Polle

4 qts. Russet Apples, cut in small pieces
1 1/2 qts. brown sugar
1 1/2 qts. raisins, or half raisins and half currants
4 pieces of crystalized ginger per qt.
1 1/2 Tbsp. salt
4 lemons, cut up, rind julienne
1 orange, cut up, rind julienne
1 medium onion, chopped coarsely
6-8 corns garlic, cut fine
1 1/2 qts. cider vinegar
4 Tbsp. mustard seed (whole)
1 very scant tsp. cayenne pepper (Can be left out completely.)

When starting - Mix cut apples, lemon and orange (prevents darkening of apples). Add sugar and vinegar. Let stand over night. Add raisins, onion, garlic in the morning. Simmer on very low heat for 3-4 hours (that brings out a beautiful golden color). One hour before finishing cooking add ginger, cut very fine, and julienned rind of lemons and orange. Put in hot jars. Seal. Eat and smack your lips.
Note: Never use the kind of apples for applesauce for this chutney.

SWEET TOMATO PICKLE — Bertha Horton

8 qts. green tomatoes
8 c. sliced onions
1 c. salt
1 qt. vinegar
4 c. granulated sugar
6 Tbsp. pickling spices

Slice tomatoes and onions 1/8-inch thick. Cover with the salt and let stand overnight. Wash and drain 3 times in cold water. Place in kettle and add vinegar, sugar, and spices in bag. Simmer 5 to 10 minutes. Pour at once into hot sterilized jars. Seal.

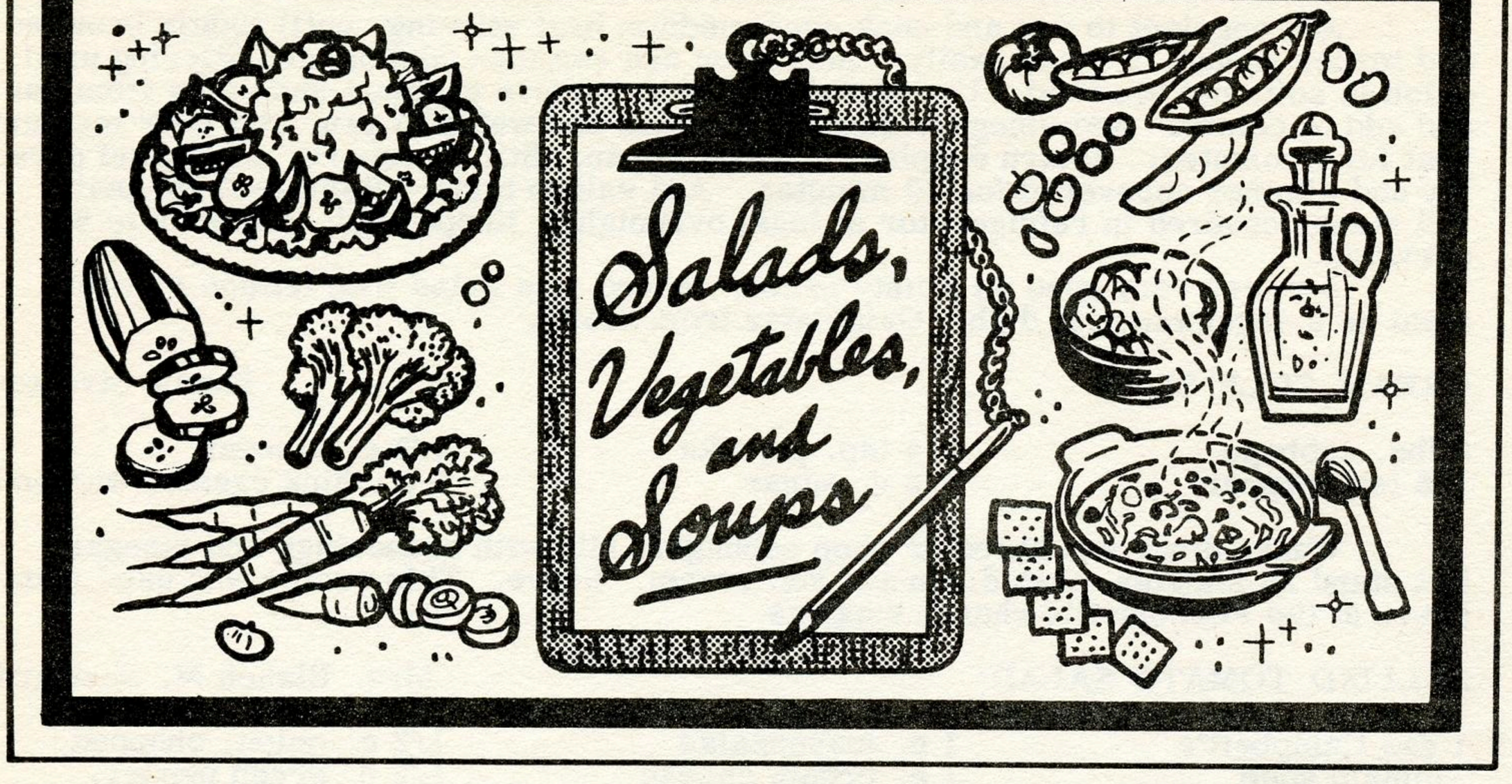
PLEASE

PATRONIZE

OUR

ADVERTISERS

Write Extra Recipes Here:



3-LAYER BLUEBERRY SALAD — Aina Johnson

2 pkgs. raspberry Jell-O
1 env. unflavored gelatin
1 c. half 'n half or medium cream
1 c. sugar
1 tsp. vanilla
1 - 8 oz. pkg. soft cream cheese
1/2 c. chopped walnuts
1 c. blueberries
Water

First layer - Pour 1 package raspberry Jell-O into 2 cups boiling water. Let dissolve, then pour into 13x9-inch pan. Chill until firm.

Second layer - Soften unflavored gelatin in 1/2 cup cold water. Heat gelatin mixture and half 'n half and sugar until dissolved. Add vanilla and cream cheese and mix. Add nuts and cool. Pour over first layer and chill until firm.

Third layer - Dissolve second package of raspberry Jell-O in 1 cup hot water. Add blueberries. Pour over cream cheese layer. Let set until firm. Serves 12. Best started day before serving!

BEET PERFECTION SALAD — Dorothy Bean

2 envs. (2 Tbsp.) unflavored gelatin
1/2 c. sugar
1/2 tsp. salt
1 - 16 oz. pkg. shoestring beets
2 c. cold water
1/2 c. vinegar
2 Tbsp. prepared horseradish
2 c. finely chopped cabbage

In saucepan, combine gelatin, sugar, and salt. Drain beets reserving liquid (about 1 cup). Blend beet liquid into gelatin mixture. Stir over medium heat until gelatin mixture. Stir over medium heat until gelatin is dissolved. Remove from heat and add water, vinegar, and horseradish. Chill until partially set; fold in drained beets and cabbage. Turn into 5 1/2 cup ring mold. Chill until firm. Unmold onto salad greens or cabbage leaves. Serve with mayonnaise if desired.

CAPONATA — Catherine Giurtino

1/2 c. olive or vegetable oil
2 c. diced celery
1 medium-sized eggplant, cut in 3/4-inch cubes
1 large onion, chopped
1/3 c. wine vinegar
1 tsp. sugar
2 large tomatoes, peeled and diced
1 c. water
1 Tbsp. capers, drained
1/4 c. sliced pimiento - stuffed Spanish olives
1 can (2 1/4 oz.) sliced ripe olives, drained
2 Tbsp. minced parsley
Salt to taste

Heat oil in large frying pan; add celery and cook, stirring often until tender. Remove celery from pan with a slotted spoon and set aside.

(Continued on next page.)

CAPONATA (Continued)

Add eggplant to pan and cook over medium heat stirring, until lightly browned and tender enough to mash easily. Add onion and continue cooking and stirring until onion is soft, not browned. Use slotted spoon to remove eggplant and onion from pan and add to celery. Add vinegar, sugar, tomatoes and water to pan, stir over medium heat for 5 minutes. Return eggplant mixture to pan. Stir in capers, olives and parsley and simmer uncovered for 20 minutes. Add salt to taste. Remove from heat. Let stand, covered in refrigerator at least overnight. Keeps well. Makes 6 to 8 servings.

A relish very good on crusty bread, served as a salad with lettuce or with meat as a vegetable side dish. Originates from Sicily.

CREAM COLE SLAW — Fannie Streeter

2 lbs. cabbage
1/8 tsp. pepper
1/4 tsp. paprika
1/2 c. sugar
1/2 c. vinegar
1 c. thick cream, whipped

Wash, drain and shred or chop cabbage. Mix with seasonings and vinegar. Let stand 20 minutes, then drain and add cream. Serve. This recipe was used many times at the Perkinsville church suppers.

JELLIED TOMATO SALAD — Mrs. Blanch M. Stoddard

1 can Campbell's tomato soup
2 pkgs. lemon Jell-O
1/2 c. cold water
1 c. mayonnaise
1 c. cream cheese
1/2 c. celery, chopped
1/2 c. onion, chopped
1/2 c. green pepper, chopped

Put soup into double boiler, add Jell-O - stir - add cheese, stir. Remove from heat, stir in mayonnaise. Add vegetables and place in mold.

JELL-O SALAD — Rachel Brown

1 pkg. lemon Jell-O
1 c. hot water
3/4 c. cold water
1 Tbsp. lemon juice
Dash of salt
1 c. whipped cream
1 c. cottage cheese
1 c. crushed pineapple

Dissolve Jell-O in hot water and add cold water, lemon juice and salt. Let chill until almost jellied. Add cream, pineapple, and cottage cheese. Let jell.

LIME JELL-O SALAD — Mary Grover

1 pkg. lime Jell-O
1 c. hot water
5/8 c. cold water
1/2 Tbsp. vinegar
1/2 c. mayonnaise
1 medium banana, sliced
1/2 c. crushed pineapple, drain

Dissolve the Jell-O in hot water. Add the cold water and vinegar and let set until it starts to jell. Add remaining ingredients and set.

POTATO SALAD — Jan Phelan

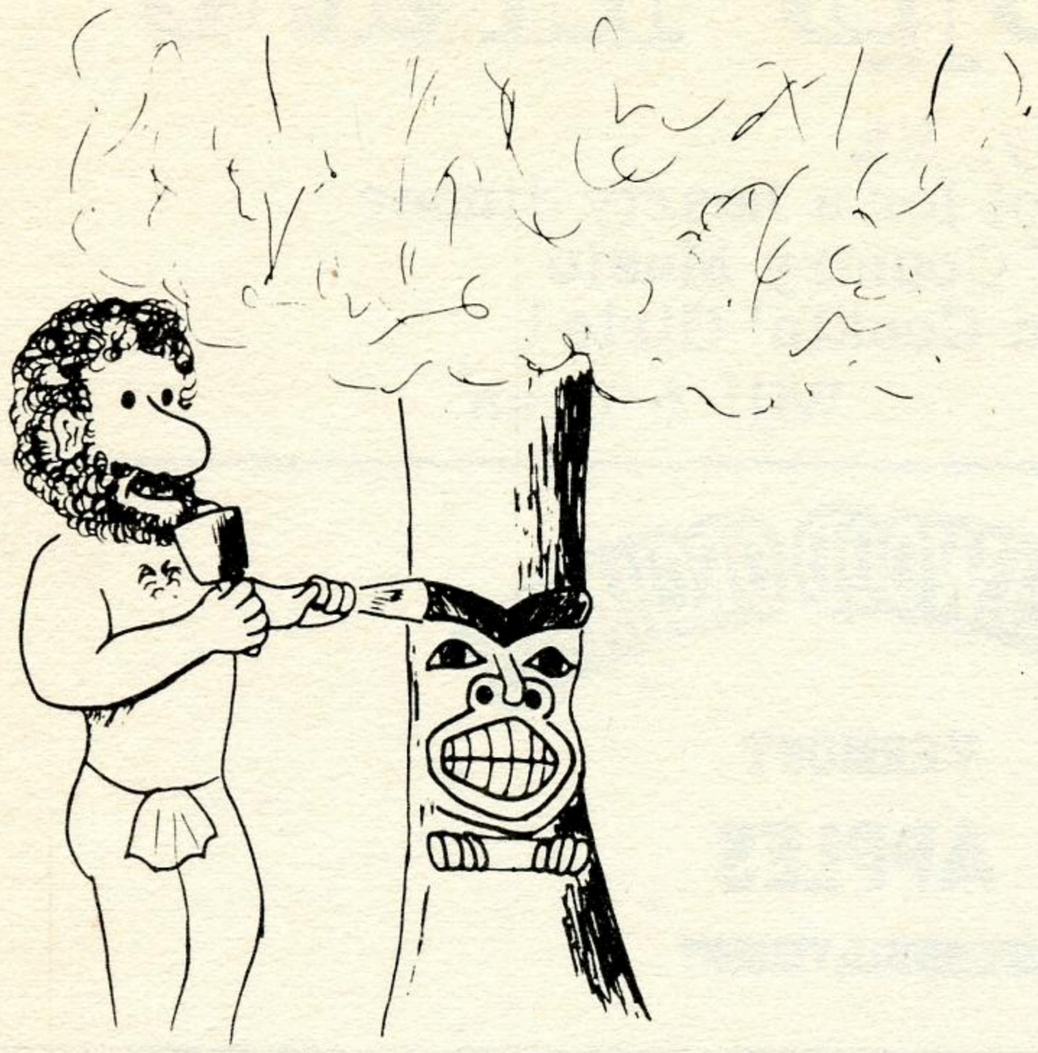
3/4 c. vinegar
1/2 c. water
1/3 c. sugar
Large onion
Celery salt
5 lbs. small potatoes
Salt and pepper

Boil potatoes with skin on. Peel and slice while hot. Boil vinegar, water and sugar together and pour on potatoes while still warm. Grate onion on top, add celery salt and salt and pepper. Shake potato and mixture often. Refrigerate. Add mayonnaise just before serving. Top with tomato slices and sprigs of parsley.

SAUERKRAUT SALAD — Dot Bean

1 #11 oz. can sauerkraut
3/4 c. sugar
1 c. diced celery
1 c. diced green pepper
1 tsp. celery seed
1 Tbsp. diced pimento

Drain sauerkraut in colander for 10 minutes. Cut into 1-inch pieces with scissors. Place into large mixing bowl. Add remaining ingredients, mix well, store covered in refrigerator at least 24 hours.



Country Carvin'

Traditional & Custom
Woodcarving
Native New England Handcraft
Pottery-Silver-Candles
Leather-Dolls-Metal Sculpture
Etc.

Mail Order Catalog Available
Rte 5 - 1 1/2 Miles South
of Windsor, Vermont

Tel:Shop 1-802-674-6464
Home 1-802-674-2040

Open Mon-Sat 0900-0500
Sundays (no set schedule)

Johnson & Dix

Quality Oil Heating

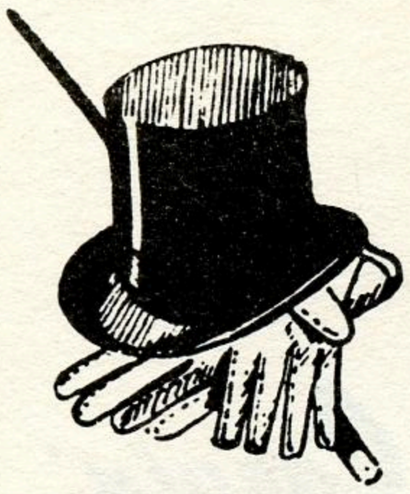
Springfield Vermont

885-4547

The Red House Press

WEATHERSFIELD CENTER, VERMONT
R.F.D. Box 105, Perkinsville, Vermont 05151
(802) 263-9234

Weathersfield, Vt.



top hat

Route 5 Ascutney, Vt.
Your one-stop Spot for a hearty dinner
and an Evening of Country Music
Good Luck & Good Cookin' Girls!
Will & Lynn

THE DIFFERENCE IN
WELLWOOD'S IS

WELLWOOD ORCHARDS

VERMONT

APPLES

SPRINGFIELD, VERMONT

PERKINSVILLE GENERAL STORE

Not a Supermarket But a Modern Country Store

Raelene & Linde Emerson

Phone 263-5474

BULLDOZING
LAND CLEARING
(Rock Blade)
GRADING
DITCHING
LOADING

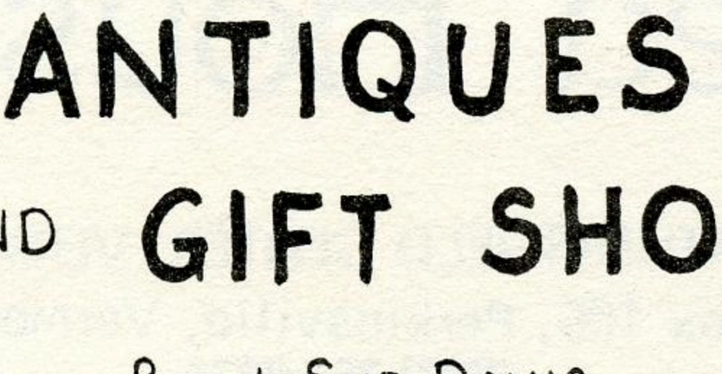
VICTOR P. JARVIS

General Contractor

RFD 2, Windsor, Vermont 05089
Tel. Windsor 802-674-5421
Res. Ascutney, Vt.

CONTRACT OR
RENTAL RATES
GRAVEL - FILL

LOG CABIN



ANTIQUES AND GIFT SHOP

RON + SUE DAVIS

BOX 27 PERKINSVILLE, VT. 05151

Weathersfield, Vt.

THREE-BEAN SALAD — K. Fuller

1 can cut green beans, drain
1 can cut wax beans, drained
1 can kidney beans, drained
1/2 c. thinly sliced red onion
1 green pepper, sliced thin (1 cup)
1/2 c. salad oil
2/3 c. wine vinegar
1/2 tsp. Worcestershire sauce
1/2 c. sugar
1 clove garlic
1 tsp. salt
1/8 tsp. pepper

Mix all ingredients together.

VEGETABLE SALAD — Donor Unknown

1 pkg. (10 oz.) mixed frozen vegetables
1 small onion, minced
1/2 c. chopped celery
1 green pepper, chopped
1 can (1 lb.) kidney beans, drained

DRESSING:
1 Tbsp. flour
1/2 c. sugar
1/2 tsp. salt
1/2 c. vinegar
1 Tbsp. prepared mustard

Cook mixed vegetables according to directions on package; drain and cool. Combine with remaining vegetables. Mix flour, sugar and salt in a heavy pan. Add vinegar and mustard. Cook, stirring constantly until thick and smooth. Cool.

Combine vegetables and dressing; chill thoroughly. Keeps well.

BEETS HARVARD STYLE — Lucille Gramling

1 can cut red beets, drained, reserving 2 Tbsp. liquid
1/4 c. sugar
1 Tbsp. cornstarch
1/4 tsp. salt
2 Tbsp. vinegar
1 Tbsp. butter

Mix sugar, cornstarch and salt in small saucepan. Add vinegar and beet liquid. Cook, stirring constantly, until thick and clear. Add beets and 1 tablespoon butter. Heat over low heat till beets are hot. Serves 4.

ESCALLOPED CORN — Louise Glynn

1/2 onion
2 Tbsp. butter
2 Tbsp. flour
1 tsp. salt
Paprika
Mustard
1/2 c. milk
1 can corn
Buttered crumbs

Cook onion and butter for a minute. Add flour mixed with seasonings. Add milk gradually. Bring to the boiling point. Add corn. Put in baking dish. Cover with buttered crumbs. Bake at 350 degrees until slightly brown.

STUFFED GREEN PEPPERS — Margaret Smith

4 green peppers
3/4 lb. ground beef
1/2 c. cooked rice
1 tsp. salt
Dash pepper
1 egg
1/4 c. milk
1/3 c. chopped onions
1 - 10 oz. can tomato soup

1. Remove seeds and wash peppers. Parboil 3 minutes.
2. Combine rice, salt, pepper, ground beef, egg, milk, onion.
3. Stuff peppers lightly and place in MIRRO-MATIC pan on rack.
4. Add tomato soup and water. Cover pan. Set control at 10 and cook for 15 minutes after control jiggles.
5. Reduce pressure normally for 5 minutes, then place pan under faucet. Serves 4.

VEGETABLES AU GRATIN — Donor Unknown

2 pkgs. (10 oz. each) frozen mixed vegetables
1 can condensed cream of mushroom soup
1/2 c. milk
1/2 tsp. salt
1/8 tsp. black pepper
1 small onion, minced
1 c. grated medium cheddar cheese
2 Tbsp. margarine or butter
1/2 c. bread crumbs

(Continued on next page.)

VEGETABLES AU GRATIN (Continued)

Cook vegetables in boiling water until they are barely separated. Drain. Combine with remaining ingredients except margarine and crumbs. Pour into greased 2-quart casserole. Melt margarine, stir in crumbs and sprinkle over vegetables. Bake (uncovered) at 325 degrees for one hour.

ONION SOUP

Joy Smith

4-5 c. sliced onions
3 Tbsp. butter
1/4 tsp. peppercorns (crushed)
7 c. beef broth
6-8 slices French bread
1/2 c. grated Swiss cheese

Melt butter and lightly brown onion with peppercorns. Add 1 tablespoon flour, cook one minute, add 7 cups beef broth, bring to a boil and simmer 30 to 40 minutes. Salt and pepper to taste. Turn into oven-proof soup tureen cover with 6-8 slices of French bread and 1/2 cup grated Swiss cheese. Place in 425 degree oven until cheese is melted - about 20 to 25 minutes. Serves 6 to 8.

Write An Extra Recipe Here:

ALASKAN DISH (Meat) — Doris Clark

2 lbs. round steak
1/2 lb. salt pork
1 c. finely-cut celery
1 large onion
2 Tbsp. flour
1 c. hot water
1 c. cooked spaghetti
2 c. cooked rice
1 #2 can tomatoes

Cut steak in 8 pieces for serving. Dice salt pork, cook pork, celery and onion in frying pan until golden brown and put in kettle. Sear steak quickly on both sides in frying pan and remove it to kettle. Blend flour with fat left in frying pan and add hot water. Pour over meat and simmer 30 minutes. Just before serving, add spaghetti and tomatoes. Pour over rice arranged on platter.

BARBEQUED HAMBURGER — Denise Stapleton

1 lb. ground beef
2 Tbsp. chopped onion
1 Tbsp. prepared mustard
1 tsp. salt
1/8 tsp. pepper
2 cans small tomato sauce
2 cans water

Crumble and brown hamburg in electric skillet, add rest of the ingredients and simmer 30 minutes. Serve on toasted buns.

BEEF STROGANOFF IN FRY PAN — Dotty Rhodes

Boneless beef chuck or beef cube stew chunks - 2 lbs. Roll chunks in flour, brown in oil in 340 degree pan.

Add:
1 c. water
2 medium sliced onion
2 medium sliced mushrooms
2 tsp. salt
1/2 tsp. pepper
1/4 tsp. marjoram
2 tsp. dry mustard
1 tsp. kitchen bouquet or gravy master
1/3 c. ketchup

Reduce heat to 240 degrees, cover and cook slowly until meat is tender. Just before serving add 1/2 to 1 cup sour cream and heat for 2 or 3 minutes. Serve on rice, Italian bread or mashed potatoes (preferred).

CHILI CON-CARNE — Mary Lou Bastian

1 lb. hamburg
2 cloves garlic, minced
1 Tbsp. olive oil
1 onion, chopped fine
1 green pepper, chopped
1 can red kidney beans
1 can tomato paste
2 Tbsp. chili powder
(Continued on next page.)
1 tsp. oregano
1/2 tsp. dry mustard
1/2 tsp. curry
3 Tbsp. wine vinegar

CHILI CON-CARNE (Continued)

Saute': Hamburg, garlic, and olive oil. Add: Remaining ingredients and simmer for 15 minutes covered.

HAMBURG AND DUMPLINGS — Mary Grover

1 1/2 - 2 lbs. hamburg
2 cans Campbell's tomato soup
2 cans water

Combine tomato soup and water in a large kettle or roaster. Fry hamburg in patties, put into the soup and cover with dumplings. Cook the same as your dumpling recipe calls for.

HAMBURGER PIE — Gloria Ballantine

1 lb. ground beef
1 medium onion, chopped
3/4 tsp. salt
Dash pepper
1 - 1 lb. can cut green beans, drained
1 can condensed tomato soup
5 medium potatoes, cooked*
1/2 c. warm milk*
1 beaten egg*

Lightly brown meat; add onion, cook till just tender. Add seasonings, beans and soup; pour into greased 1 1/2-quart casserole. Mash hot potatoes; add milk and egg. Season. Drop in mounds over meat. Bake at 350 degrees for 25 or 30 minutes. Serves 6.

*Or omit potato mounds and use Biscuit Topper: Prepare 1 recipe baking-powder biscuits. Heat casserole mixture till bubbling; pour into casserole; top hot mixture with biscuits. Bake at 425 degrees for 15 or 20 minutes or till biscuits are done.

..

KÖNIGSBERGER KLOPS — Erna Polle

1/2 - 1 lb. hamburger
Stale bread - soaked in water, squeezed dry
1 onion, cut fine
1 egg
Salt, pepper
1 or 2 Tbsp. cider vinegar
Sugar
Butter

Mix hamburg, bread crumbs, onion, egg, salt and pepper - form small meatballs. Heat enough water to cover meatballs. Add salt to taste - an onion cut coarsely, bring to a boil, add meatballs and simmer until done. Remove meatballs. Now thicken stock with dried bread crumbs, let simmer. Add 1 or 2 tablespoons vinegar or to taste, and a tiny bit of sugar to cut acidity. Return meatballs to sauce. Now add a nice clump of butter and some capers (can be bought at delicatessen counters) and are a necessity to add the final touch. Reheat it all. Serve with nicely fried potatoes, or boiled potatoes will do. No other vegetables are served with this dish.

MEAT LOAF — Gloria Ballantine

1 lb. ground beef
1 onion, minced
1 tsp. salt
1/2 tsp. celery salt
1/2 tsp. poultry seasoning
1/4 tsp. pepper
1 c. crushed cornflakes
1 beef bouillon cube
1 can mushroom soup

Combine first 6 ingredients. Add cornflakes and mix well. Shape in loaf in large loaf pan. Dissolve bouillon cube in 1 1/2 cups boiling water and add soup; pour over meat and bake in moderate oven, 350 degrees, for 1 1/2 hours.

PICKLE BEEF PINWHEELS — Margaret Smith

1 lb. ground beef chuck
1 unbeaten egg
1/4 c. sweet pickle relish
1 Tbsp. grated onion
1 1/2 tsp. salt
1/8 tsp. pepper
1 c. seasoned mashed potatoes

Combine beef, egg, sweet pickle relish, onion, salt, and pepper. Mix thoroughly. Place on waxed paper and pat out to a rectangle, about 8x10-inches. Spread mashed potatoes over meat. Carefully roll up like a jelly roll. Cut into slices and broil about 3-inches from source of heat 10 to 15 minutes, or bake 20 minutes at 375 degrees in oven until done. Serves 4 to 6.

PLEASE PATRONIZE OUR ADVERTISERS

PIGS IN THE BLANKET — Dorothy Rhodes

Frankfurts
Chopped onion
Chopped green peppers
Bisquick dough

Split frankfurts lengthwise. Stuff with chopped onion and peppers. Prepare as much Bisquick dough as is needed for amount of franks, roll out cut in rectangular shapes and roll around franks, pinch edges. Place on cookie sheet. Bake in 400 degree oven.

SOUPED UP MEAT LOAF — Denise Stapleton

1 1/2 lbs. hamburg
1/8 c. chopped onion
1 egg
1/4 c. oatmeal
1/2 tsp. salt
1/4 tsp. pepper
1 can cream of mushroom soup

Mix all together well, place in bread pan and bake about 1 hour at 350 degrees.

STUFFED HAM — Doris Clark

1 1/2 c. bread crumbs
1/2 tsp. poultry seasoning
1 tsp. grated onion
1 1/2 lbs. ham (a thin slice)
2 Tbsp. butter
2 c. milk

Make dressing of crumbs, onion, and seasoning, moistened with water. Spread dressing on ham roll and tie securely. Pour cream sauce made of butter, flour and milk over ham and bake in 350 degree oven about 1 hour.

CAPTAIN TOM'S FISH BAKE — Lucille Gramling

1 c. chopped onion
1/2 c. chopped celery and tops
1/2 c. chopped parsley
2 lbs. fish fillets, fresh or frozen. If frozen, sauce will be thinner
1/8 tsp. pepper
1/4 c. salad oil
3/4 tsp. paprika
2 - 8 oz. cans tomato sauce

Combine onion, celery and parsley. Arrange in large, shallow greased baking dish. Place fish in over-lapping layers over the vegetables. Season with salt and pepper. Drizzle oil over top. Sprinkle with paprika. Bake at 375 degrees for 10 minutes. Pour over sauce. Bake 30-35 minutes longer or until fish is flaky and sauce bubbles. Baste fish frequently with sauce. Makes 6 servings.

OYSTER STEW — Cindy Adams

1 qt. oysters
3/4 c. cold water
4 c. scalded milk
1/4 c. butter
1/2 Tbsp. salt
1/8 tsp. pepper

Check oysters for shell particles, add water, cook until oysters are plump and edges begin to curl. Remove oysters with skimmer and add to milk. Add strained oyster liquor, butter, salt, and pepper.

SHRIMP COCKTAIL AND SAUCE — Jan Phelan

Shrimp
Stale beer
Water
1 Tbsp. salt
Peppercorns
1 to 2 bay leaves
Celery seed
SAUCE:
3/4 c. chili sauce
2-4 Tbsp. lemon juice
2-3 Tbsp. horseradish
2 tsp. Worcestershire sauce
1 tsp. grated onion
Tabasco sauce

Shell and devein shrimp before cooking. Drop into boiling beer and water using 3 parts stale beer to one part water. Use 1 tablespoon salt for each quart of water, few peppercorns, 1 to 2 bay leaves and a sprinkling of celery seed. Simmer, covered, for 2 to 5 minutes. Drain and cool.

SAUCE: Mix all ingredients together. Use to dip shrimp into.

PLEASE PATRONIZE OUR ADVERTISERS

CHICKEN PAPRIKA

Grange Recipe

1 broiler-fryer chicken cut-up
1/4 c. flour
1 1/2 Tbsp. paprika
2 tsp. seasoned salt
1/4 tsp. black pepper
1/4 tsp. ground ginger
1/8 tsp. garlic powder
Dash nutmeg
4 Tbsp. margarine
1/4 c. water
2 tsp. Worcestershire sauce
1 can (4 oz.) mushrooms
1 c. dairy sour cream

Mix flour, paprika, seasoned salt, black pepper, ginger, garlic powder, and nutmeg. Coat chicken pieces with mixture. Heat margarine in heavy skillet over medium heat. Brown chicken slowly, turning as needed. Mix Worcestershire sauce and water, pour over chicken. Add mushrooms, cover and simmer 45 minutes or until tender. Remove chicken to serving platter. Blend sour cream with pan drippings and stir until well blended but do not allow this mixture to boil. Either pour this sauce over the chicken or serve on the side over hot noodles. Serves 4 or 5.

Vermont winner in the National Chicken Cooking Contest at State Level.

Write An Extra Recipe Here:

CUSTOM HOMES REMODELING LOG HOMES

VERMONT HOMECRAFT

BUILDING CONTRACTOR

GERALD H. COLE

PERKINSVILLE, VT.

TEL. 802-263-5783

Weathersfield, Vt.

BOSTON BROWN BREAD — Evelyn Antonivich

1 c. rye flour
1 c. yellow corn meal
1 c. white flour
2 tsp. baking soda
1 tsp. salt
3/4 c. molasses
2 c. skim milk or buttermilk
1 c. raisins, optional

Mix dry ingredients; stir in molasses and milk, mixing well, but do not beat. Put into a 2 pound coffee can or two 1 pound cans (about 2/3 full). Cover tightly with aluminum foil and rubber bands. Place on rack in tightly covered kettle containing 2 to 3-inches of boiling water. Steam 3 to 3 1/2 hours or until a wooden pick comes out clean. Keep water boiling throughout cooking - adding water as needed. Remove from molds immediately. Serve hot with butter and home-made beans.

CANANDIAN LEMON BREAD — Joy Smith

1/2 c. shortening
1 c. sugar
1 lemon rind
2 eggs
1/2 c. milk
1 1/2 c. flour
1 tsp. baking powder
1/2 tsp. salt

Cream the first three ingredients. Add eggs and milk and mix. Add dry ingredients to above mixture just enough to moisten. Bake at 350 degrees 1 hour. Squeeze juice from one lemon, add 1/4 cup sugar, pour slowly over hot bread. When liquid is completely absorbed remove from pan and cool. Freezes well.

CHERRY PECAN BREAD — D. Corey

3/4 c. sugar
1/2 c. butter
2 eggs
2 c. sifted flour
1 tsp. baking soda
1/2 tsp. salt
1 c. buttermilk
1 c. chopped pecans
1 - 10 oz. jar of maraschino cherries, drained and chopped (1 c.)
1 tsp. vanilla

In large mixing bowl cream together sugar, butter and eggs beaten lightly. Beat until light and fluffy. Sift together flour, soda, and salt; add to creamed mixture with the buttermilk. Beat until blended. Stir in nuts, cherries and vanilla. Pour batter into greased 9x5-inch loaf pan. Bake in 350 degree oven for 55 to 60 minutes. Remove from pan to cool.

COUNTRY KITCHEN BREAD — Dottie Richardson

1 1/2 c. scalded milk
1/2 c. margarine
1/2 c. honey
2 tsp. salt
2 beaten eggs
2 pkgs. yeast dissolved in 1/2 c. water
About 9-10 c. flour (white unbleached)

(Continued on next page.)

Scald milk, melt margarine in it. Add honey and salt. When cooled to lukewarm add dissolved yeast and beaten eggs. Add 1/2 of the flour and mix well. Add rest of flour 2 cups at a time using enough to make soft dough. Knead on floured board 10 minutes, put to rise till double. Punch down and divide into 3 loaves. Let rise in greased pans till double. Bake at 350 degrees for 35 minutes. Also makes fine rolls.

CRANBERRY NUT BREAD

Lorn Hastings

2 Tbsp. shortening
1 c. sugar
1 egg
2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1 orange, rind and juice
Boiling water
1 c. cranberries

Cream together shortening, sugar and egg. Add flour, baking powder, salt and soda alternately with juice and rind of orange. Add enough boiling water to the orange juice to make 3/4 cup. Fold in cup of chopped nuts and 1 cup cranberries (cut in two). Bake at 325 degrees for 1 hour and 20 minutes.

DILLY CREAM CHEESE BREAD

State of Vermont Grange Recipe

1 pkg. dry yeast (soften in water)
1/2 c. lukewarm water
1 c. cottage cheese heated
1 small minced onion
2 Tbsp. sugar
1 Tbsp. butter or margarine
2 tsp. salt
1/4 tsp. soda
1 unbeaten egg
2 1/2 c. flour
2 tsp. dill seed

In mixing bowl combine cheese, sugar, onion, butter, dill seed, salt, soda and egg with softened yeast. Add flour to form stiff dough. Beat after each addition. Cover, let rise to double bulk, stir or fold down into tins. Let rise 30 to 40 minutes or 1-inch above pan. Bake at 350 degrees for 40 to 50 minutes or until golden brown. Salt and butter on top while warm. Makes 2 loaves.

MAPLE BREAD

Holly Murray

3 c. graham flour
1 c. white flour
1 tsp. salt
1 heaping tsp. soda
1 c. sweet milk
1 c. sour milk
1 c. Vermont maple syrup
1 c. chopped nuts

Mix all ingredients. Place in two well-greased pans and bake in 350 degree oven for 45-60 minutes.

NUT BREAD

Lorn Hastings

3 c. flour
1 tsp. salt
3 Tbsp. butter
1 c. sugar
1 1/4 c. milk
3 tsp. baking powder
1 c. chopped nuts
1 egg, well beaten

Bake at 350 degrees for 1 hour and 10 minutes.

PEANUT BUTTER BREAD

Cindy Adams

2 c. bread flour
1/3 c. sugar
2 tsp. baking powder
1 tsp. salt
3/4 c. peanut butter
1 egg, well beaten
1 c. milk (scant)

Sift together flour, sugar, baking powder and salt. Work into this with a fork, peanut butter and egg. Add milk. Put into buttered pan and bake 50 to 60 minutes in moderate oven, 350 degrees. Makes one loaf.

POLISH EASTER BREAD (BOUKA)

Evelyn Antonivich

1 qt. skim milk
2 pkgs. dry yeast
3 sticks margarine
1 Tbsp. sugar
1 c. sugar
1 c. warm water

(Continued on next page.)

POLISH EASTER BREAD (Continued)

Scald and cool milk, margarine and sugar. Mix yeast, sugar, and warm water, add to cooled mixture. Add 6 beaten eggs and 5 1/2 pounds of bread flour. (Add 1 cup raisins, optional.)

Let rise till double in bulk - punch down and let rise again. Knead and place in tins - let rise in pans. Bake at 350 degrees for 1 hour. Makes 5 regular or 2 larger round loaves. When cool - icing can be placed on top.

PUMPKIN BREAD

Bernice Alexander
Verna Rabtoy

2/3 c. shortening
2 2/3 c. sugar
4 eggs
1 can One-Pie Pumpkin 14 1/2 oz.
2/3 c. water
3 1/3 c. flour
2 tsp. baking soda
1 1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. cinnamon
2/3 c. raisins
2/3 c. nuts

Heat oven to 350 degrees. Grease three loaf pans 8 1/2 x 4 1/2 x 2-inches. Cream shortening and sugar. Add eggs, one at a time beating after each one. Stir in pumpkin and then water. Blend in dry ingredients. Stir in nuts and raisins.

Bake for 65 to 75 minutes or until pick inserted in center comes out clean. (Squash may be used in place of pumpkin.)

PUMPKIN BREAD

Joan Nelson

1/2 c. cooking oil
2 eggs
1/3 c. water
1 c. pumpkin
1 3/4 c. flour
3/4 tsp. salt
1 tsp. baking soda
1/2 tsp. nutmeg
1/2 tsp. cinnamon
1/4 tsp. ground cloves
1 1/2 c. sugar

Combine and mix well: Oil, eggs (beaten), water and pumpkin.

Sift: Flour, salt, baking soda, nutmeg, cinnamon, cloves and sugar. Add dry ingredients to wet and mix well. Grease loaf pan. Makes 1 loaf. Bake at 350 degrees until done.

(I use pumpkin from the garden which I freeze in the fall. Canned pumpkin can be substituted but it tastes better with fresh pumpkin.)

RHUBARB NUT BREAD

Raelene Emerson

1 1/2 c. brown sugar
2/3 c. salad oil
1 egg
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
1 c. sour milk
2 1/3 c. flour
1 1/2 c. diced rhubarb
1/2 c. chopped nuts

Beat egg, sugar and oil. Mix in soda, salt, vanilla and sour milk. Then add rhubarb and nuts. Pour into loaf pan. Sprinkle top with white sugar and cinnamon. Bake 16 minutes at 350 degrees.

SHREDDED WHEAT BREAD

Dorothy Bean

2 c. boiling water
2 shredded wheat biscuits, crumbled
1 Tbsp. salt
1/3 c. sugar
1/3 c. molasses
3 Tbsp. shortening
1/2 c. warm water
1 yeast cake
5 - 6 c. flour

Dissolve yeast in 1/2 cup warm water. Pour 2 cups boiling water over shredded wheat. Mix with rest of ingredients and let rise until doubled in bulk - about 2 hours. Punch down and add a little more flour to make a stiffer dough. Form loaves and let rise again about 2 hours until doubled in bulk. Bake 40 - 50 minutes; 15 minutes at 400 degrees, then rest of time at 350 degrees. Brush tops of baked bread with melted butter to keep crust soft.

STOVEPIPE BREAD

Joan Nelson

3 1/2 c. flour, divided
1 pkg. yeast
1/2 c. milk
1/2 c. water
1/2 c. salad oil
1/4 c. sugar
1 tsp. salt
2 eggs

(Continued on next page.)

STOVEPIPE BREAD (Continued)

Measure 1 1/2 cups flour in large bowl. Add yeast and blend. Combine milk, 1/2 cup water, oil, sugar and salt into saucepan, heat until warm. Add to dry ingredients and beat until smooth. Add eggs, beat until blended. Gradually add 1 cup flour - beat. Stir in 1 cup flour to make a soft dough. Spoon into 2 well-greased pound coffee cans. Cover with plastic lids - stand in warm place, free from draft. When dough has risen to almost top of cans, remove lids. Bake in oven until browned. Let cool 10 minutes and remove from cans. Serve toasted.

ZUCCHINI BREAD

Ruth Fabricius

3 eggs
2 c. sugar
1 c. vegetable oil
1 Tbsp. vanilla
2 c. zucchini, coarsely grated
2 c. flour, sifted
1 Tbsp. cinnamon
2 tsp. baking soda
1 tsp. salt
1/4 tsp. baking powder
1 c. chopped walnuts

In bowl beat eggs until they are frothy, beat in sugar, oil and vanilla. Beat the mixture until thick and lemon colored. Stir in loosely packed zucchini, flour, cinnamon, soda, salt and powder. Fold in walnuts. Pour into 2 oiled and floured loaf pans 8 x 4 1/2 x 3-inches and bake for 1 hour at 350 degrees. Let loaves cool in pans for 10 minutes. Invert on rack and let cool completely.

DELICIOUS DOUGHNUTS

Marion Surrell

Just a batch of doughnuts
Turned out fine and brown
Stirred up in a hurry
For a bake sale in town
Round and smooth and even
Pleasing to the eye
They are mighty toothsome too
Cook is spry
Will tell you how she makes them;
First 2 eggs she breaks
And adds a cup of sugar
(It will make 2 dozen cakes)
Now two spoons of shortening melted tablespoons
A pinch of salt comes next
Be sure and melt the shortening
Or patrons will be vexed
Then a dash of nutmeg
A cup of milk, some flour
And two teaspoons baking powder
It won't take quite an hour
Have your kettle of fat all ready
As hot as can be
Drop your doughnuts into it
They'll be all made for tea
The "some flour" referred to in the rhyme should be about 3 1/2 cups with another cup to roll.

MASHED POTATO DONUTS

Joan Nelson

2 c. hot mashed instant potato
2 c. sugar
2 Tbsp. butter
1 tsp. salt
4 tsp. baking powder, heaping
6 Tbsp. cooking oil
4 eggs, beaten lightly
1 c. milk
6 c. flour
2 1/2 tsp. cinnamon
2 1/2 tsp. nutmeg
3 tsp. vanilla

Combine above ingredients in the order given. Roll, cut out and fry in deep fat.

PLEASE
PATRONIZE
OUR
ADVERTISERS

SUNAPEE DONUTS — Mary Ruggles

2 eggs
1 c. sugar
1/4 c. shortening or oil
1 1/4 c. milk (sour, sweet or buttermilk)
3 c. flour
1 tsp. salt
1 tsp. soda
1 tsp. baking powder
1/2 tsp. ginger
1/2 tsp. nutmeg
1/2 tsp. cinnamon

Beat eggs. Sift dry ingredients together. Mix flour into milk mixture. Add more flour to make it stiff enough to roll and cut. Fry in 390-410 degrees in fat or lard.

SWEET MILK DOUGHNUTS — Linda Roys

2 eggs
2/3 c. sugar
1 c. milk
4 Tbsp. shortening (melted)
3 c. flour (more if needed)
3 tsp. baking powder
1/2 tsp. nutmeg
1/2 tsp. salt

Put fat on to heat before starting doughnuts. When fat starts to smoke a little, it's hot enough to start frying doughnuts. Beat eggs and add sugar, milk and melted shortening, one at a time, beating each. Sift together flour, baking powder, spice and salt and add to other mixture. Mix well. Pour out on floured board and pat with hands to about 1/2-inch in thickness. Cut with doughnut cutter and fry in deep fat to a golden brown, turning doughnut over at short intervals, until both sides are evenly browned. Take out of fat and lay edgewise in a pan to dry.

BISCUITS — Denise Stapleton

2 c. flour
2 tsp. cream of tartar
3/4 c. lard
1 tsp. baking soda
3/4 tsp. salt
3/4 c. milk

Mix with hands till coarse crumbs. Add milk, mix till holds together well. Place on floured board, roll about 1/2-inch thick, cut with floured cutter or glass. Place close together in pan. Bake at 400 degrees till golden.

EGG FLAPJACKS — Dorothy Rhodes

4 eggs
1/3 c. flour
1/2 tsp. salt
1/8 tsp. pepper
1 tsp. baking powder
1/3 c. salad oil
1/3 lb. grated process American cheese, (or 1 1/3 c.)
Serve with jelly, marmalade or canned cranberry sauce.

Beat eggs; add onions; sift in flour, salt, pepper, baking powder; blend well. Stir in cheese. In skillet, heat part of the oil. Drop in large spoonfuls of egg mixture. Brown on both sides turning once. Add more oil as needed. Serve with jelly, marmalade or canned cranberry sauce.

CHEESE BISCUITS — D. Corey

1 1/2 c. flour
1/4 tsp. salt
2/3 c. milk or just enough to hold together
2 tsp. baking powder
6 Tbsp. grated cheese

Bake in hot oven.

MAPLE ROLLS — Lorraine Moses

2/3 c. milk
1/2 c. sugar
1 1/4 tsp. salt
6 Tbsp. shortening
2 pkgs. or cakes of yeast (dissolved)
2/3 c. lukewarm water
2 Tbsp. sugar
3 beaten eggs
3 c. flour
2 c. maple syrup
1 stick oleo
1/2 c. chopped nuts

Scald milk, stir in sugar, salt, and shortening; let cool. Add yeast dissolved in lukewarm water, sugar, eggs, and flour. Beat until smooth, add additional flour, enough to make dough easy to handle. Knead well - place in greased bowl, let rise until double in bulk. Place in large baking pan, syrup, oleo, nuts and bring to a boil. Let cool. Knead and roll out dough to about 1/4-inch thick. Spread with oleo, sprinkle with brown sugar and cinnamon, roll like jelly roll, slice 1/2-inch thick. Place on top of syrup, let rise until double. Bake at 350 degrees until golden brown, about 30 minutes.

ONION TWIST BISCUITS — Mary Ruggles

1 c. chopped onion
2 tsp. butter or oleo
2 c. flour
3 tsp. baking powder
1 tsp. salt
4 Tbsp. shortening
2/3 c. milk

Combine onion and butter in fry pan, saute' about 10 minutes. Cool. Sift flour, baking powder, salt in a large bowl. Cut in shortening until crumbly. Add milk, stir until evenly moist. Turn out onto floured surface, knead a few times. Roll into a rectangle and cut in half. Spread onion mixture over one half - top with second half. Cut into 8 long strips, then those into half. Lift strips and twist into a rope. Place on greased cookie sheet. Bake in 425 degree oven for 10 minutes or until golden.

ZUCCHINI FRITTERS — Sue Heath

1 1/2 c. flour
2 tsp. baking powder
3/4 tsp. salt
1 c. milk
1 beaten egg
1 c. zucchini

Mix dry ingredients, then add milk, egg, and zucchini. Drop into deep fat at 375 degrees. Fry 3 - 4 minutes, a few at a time. Yields 24 fritters.

APPLE BROWNIES — Zena Thorburn

1 stick margarine
1 c. sugar
1 c. chopped apples
1 c. flour
1 egg
1 c. chopped nuts
1 tsp. cinnamon
1/2 tsp. baking soda
1/2 tsp. baking powder

Cream sugar and margarine. Add beaten egg. Sift together flour, cinnamon, baking powder and baking soda and add to creamed mixture. Fold in apples and nuts. Bake in greased and floured 8-inch pan at 350 degrees for about 55 minutes. Cut into squares when cool.

BRAN BROWNIES — Denise Stapleton

3 sqs. chocolate
1/3 c. margarine
2 eggs
1 c. sugar
2/3 c. flour
1 c. All-Bran
1/2 c. chopped nuts
1 tsp. vanilla

Melt chocolate and margarine. Beat together eggs and sugar, add chocolate and margarine. Add flour, Bran, nuts and vanilla. Beat well. Bake in 9-inch square pan at 375 degrees for 20 minutes.

BLONDE BROWNIES — Carol Holden

3 eggs
1 lb. box of brown sugar
1 tsp. vanilla
1 1/2 c. flour
1/2 tsp. salt
1 pkg. English walnuts
3 1/2 oz. semi-sweet Choc-Chips (Butterscotch can be a substitute.)

Beat eggs well, add sugar, beat until well mixed. Add vanilla, stir in flour and salt - add nuts, pour into greased 9 x 12 x 2-inch pan. Sprinkle Choc-Chips over batter and bake in 350 degree oven for 25 minutes. Cut into squares while warm.

HEAVENLY PRUNE BARS — Holly Murray

2 eggs
3/4 c. sugar
1/4 c. salad oil
3/4 c. walnuts
26 pitted prunes, or 1 1/2 c.
1/2 c. flour
1 tsp. baking powder
1/4 tsp. salt
1 c. powdered sugar

Beat eggs, add sugar, mix well, add salad oil, mix well. Drench walnuts and prunes in flour and add together, mixing well; then add baking powder and salt. Bake in a greased square pan, in a pre-heated oven for 30 minutes at 325 degrees. When cool roll bars in powdered sugar.

PLEASE PATRONIZE OUR ADVERTISERS

KIM-MAR MOTEL

Rt. 5 North, Exit 8 off I-91, ASCUTNEY, Vt.

Modern Rooms - Cable Color TV - Some Air Conditioning
Some 2 Bedrooms & Bath - Near Mt. Ascutney Ski Area
Open All Year Tel 802/ 674-6010

MOORE'S GARAGE

Firestone Tires General Repairs

Reading, Vermont

Phone 263-5243 Closed PM Sat & Sun

HOMELIKE CABINS

ON U.S. ROUTE 5
3 MILES SOUTH OF INTERSTATE No. 91
EXIT No. 8, ASCUTNEY, VT.

HOT WATER HEAT
PICNIC TABLES
SHOWERS

FREE TV—
BREAKFAST
AVAILABLE

EARLE & ESTHER SAUCIER, Prop.
R.F.D. No. 2
SPRINGFIELD, VT. 05156

TELEPHONE
802 674-6293

---

watkins store

READING, VERMONT

802-484-5005

8:30 to 5:30 Mon. thru Sat. Hardware-Paint-Wallpaper

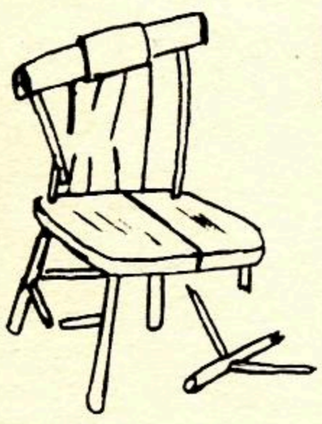
PRECISION VALLEY MOTEL
Exit 7 off I-91
Junction 106 and 10
North Springfield, Vermont 05150

Prop: Tom Pockette - 802-886-2707

25 Modern Units - With T.V.
Open All Year

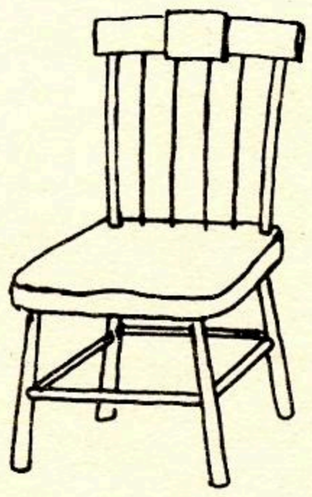
AAA

9 Hole - 3 Par Golf
Continental Breakfast



FINE FURNITURE
REPAIRED AND RESTORED

BY **PHILLIP L. DAVIS**
~ PIPER ROAD ~
PERKINSVILLE, VERMONT
TEL. 802-263-5559



Weathersfield, Vt.

Dial 802-263-5476

4 Corners Body Shop

PERKINSVILLE, VERMONT 05151

DIAL 263-5431

TEXACO

ADAMS CORNER TEXACO

PERKINSVILLE, VERMONT 05151

General Repairs

Road Service

PERKINSVILLE 263-5600

NELSON ELECTRIC

EVERY INSTALLATION IS OUR REPUTATION

AIRPORT RD.

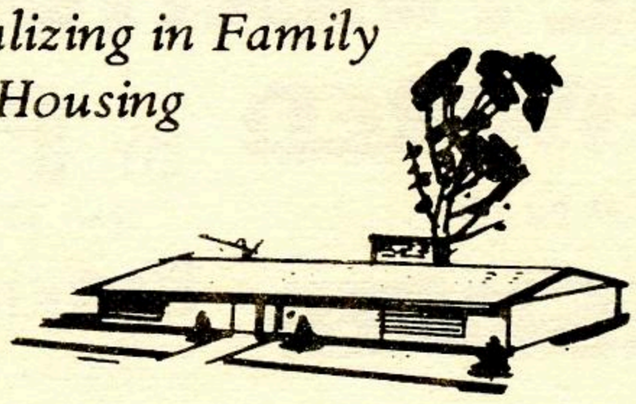
NO. SPRINGFIELD, VT.

MARLETTE MOBILE &
MODULAR HOMES

802-674-5532

R. A. SMITH, INC.

Consultants Specializing in Family and Adult Housing



Route 5
ASCUTNEY, VT. 05030

Weathersfield, Vt.

MAPLE BARS — Hattie Garropy

1/2 c. sugar
1 c. rolled oats
1 egg
1 tsp. vanilla
2/3 c. sifted flour
1 c. chopped walnut meats
1/2 c. soft shortening
1/2 c. maple syrup
1/2 tsp. baking powder

Heat oven to 350 degrees, grease a square pan 8x8-inches. Mix all ingredients thoroughly, spread in prepared pan. Bake 30-35 minutes. While warm cut into 2-inch squares.

RAISIN CHIP BARS — Zena Thorburn

1 3/4 c. unsifted flour
1 c. light brown sugar (firmly packed)
1/2 tsp. baking powder
1 tsp. vanilla
2 1/2 c. Post Raisin Bran crushed slightly
1 c. margarine
1/4 c. water
1/4 tsp. salt
1 pkg. (6 oz.) semi-sweet chocolate chips

Mix flour, baking powder and salt. Cream margarine gradually beat in brown sugar. Add water and vanilla. Gradually add flour mixture. Stir in cereal and chips. Spread evenly in ungreased 15x10-inch pan. Bake at 350 degrees for 25 to 30 minutes or until lightly browned. Cut while warm into squares. Sprinkle with confectioners' sugar if desired.

CHERRY SQUARES — Floss Hagen

1 can cherry pie filling
1/2 c. margarine
1 c. sugar
2 eggs
3/4 c. milk
1 Tbsp. vinegar
1 tsp. vanilla
2 c. flour
1/2 tsp. baking soda
1/2 tsp. salt

Mix margarine, sugar, eggs and milk. Add vinegar, vanilla, flour, soda and salt. Pour half of the batter into 9x9-inch pan. Spread cherries over batter. Then cover with the rest of the batter. Bake at 350 degrees for about 50 to 60 minutes. Make sure center is done. Remove from oven and sprinkle top with powdered sugar.

SWEDISH SQUARES — Virginia L. Vittum

1 c. sugar
1/2 c. butter
1 1/2 c. sifted flour
1 tsp. baking powder
2 eggs and 1 egg yolk
1 tsp. vanilla extract

Cream sugar and butter, add sifted flour and baking powder, add two whole eggs and one yolk and vanilla, and beat well.

Spread about 1/4-inch thick in greased 10x15-inch pan. Spread with 1 egg white beaten stiff and 1 cup brown sugar folded in. Sprinkle with 1/2 cup chopped nuts (optional). Bake 20 minutes (scant) at 350 degrees.

BOILED COOKIES — Joy Adams

2 c. sugar
1/2 c. butter
1/2 c. milk
3 Tbsp. cocoa

3 c. Quick Oats
1/2 c. peanut butter
1 tsp. vanilla
1/2 c. chopped nuts

Bring sugar, butter, milk, and cocoa to a boil; boil for 1 minute. Quickly add quick oats, peanut butter, vanilla and chopped nuts. Drop on waxed paper with a teaspoon and let cool.

COOKY JAR GINGERSNAPS — Joyce Emery

2 c. sifted flour
1 Tbsp. ginger
1 tsp. cinnamon
1/2 tsp. salt
2 tsp. baking soda
3/4 c. shortening
1 c. sugar
1 egg
1/4 c. molasses

Measure flour, ginger, soda, cinnamon and salt into sifter. Cream shortening until soft. Gradually add sugar creaming after each addition until mixture is fluffy. Beat in egg and molasses. Sift dry ingredients over creamed mixture, blend well. Roll into small balls and roll in sugar. Place two-inches apart on ungreased cooky sheet. Bake at 350 degrees for 12 to 15 minutes or until tops are crackly and browned.

CRY BABIES COOKIES — Fannie Streeter (Dec.)

2 eggs
1 c. brown sugar
1 c. molasses
1 c. lard and butter mixed
1 level tsp. ginger
1 level tsp. cinnamon
2 level tsp. soda
1 c. hot coffee
1 Tbsp. vinegar
1 tsp. salt
4 1/2 c. flour

Mix together eggs, sugar, molasses, lard and butter, ginger and cinnamon. Add soda and coffee and stir. Add vinegar, salt and flour, mix well. Drop by spoonful on tin. Bake in moderate oven.

DATE-NUT COOKIES (Unbaked Cookies) — Verna Rabtoy

1 stick oleo
2 c. sugar
1/2 c. milk
1 lb. chopped dates
1 c. chopped nuts
1 tsp. vanilla
3 c. Rice Krispies
Twin-Pak of coconut

In saucepan put oleo, sugar and milk. Place over medium heat. When oleo is dissolved add nuts and dates. Stir until dates are dissolved. Remove from heat and add vanilla and Rice Krispies. Mix thoroughly. Shape into desired size balls and roll in coconut.

DATE COOKIE FILLING — Gladys Stoughton

2 c. dates, finely cut up
3/4 c. sugar
3/4 water
1/2 c. nuts (if desired)

Cook together slowly, stirring constantly until thickened, dates, sugar and water. Add nuts and cool.

DEVIL'S FOOD DROP COOKIES — Bernice Alexander

1/2 c. butter or margarine
1 c. brown sugar
1 egg
1 tsp. vanilla
2 - 1 oz. sqs. unsweetened chocolate, melted and cooled
2 c. sifted flour
1/2 tsp. soda
1/4 tsp. salt
1/2 c. chopped nuts
3/4 c. dairy sour cream

Cream butter and sugar till fluffy. Beat in egg and vanilla. Stir in chocolate. Sift together dry ingredients, add to chocolate mixture alternately with sour cream. Mix well. Stir in nuts. Drop from teaspoon on greased cookie sheet. Bake in 350 degree oven for 10 minutes or till done. Remove from pan, cool, frost with..... Mocha Frosting: Cream 1/4 cup butter or oleo, 2 tablespoons cocoa, 2 teaspoons instant coffee, dash of salt. Slowly cream in 1 cup confectioners' sugar, add 2 cups confectioners' sugar, 3 tablespoons milk, 1 1/2 teaspoons vanilla.

EASY FILLED COOKIES — Gladys Stoughton

1 c. soft shortening
2 c. brown sugar (packed)
2 eggs
1/2 c. water or buttermilk
1 tsp. vanilla
3 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1/8 tsp. cinnamon

Heat oven to 400 degrees.

Mix thoroughly shortening, brown sugar and eggs. Stir in water and vanilla. Sift together flour, salt, soda and cinnamon. Drop with teaspoon on ungreased baking sheet. Place 1/2 teaspoon filling of your choice on dough, cover with another 1/2 teaspoon dough. Bake until lightly brown, 10 to 12 minutes. Makes 5 to 6 dozen cookies.

HARTLAND SNOWMOBILE COOKIES — Betty G. Murray

In a 9x13-inch pan melt 1 stick oleo, add 1 1/2 cups graham cracker crumbs evenly, add 2/3 cup chopped nuts over crumbs, then 1 cup semi-sweet chocolate chips. Sprinkle over previous layer 1 1/3 cups coconut flakes. Pour over entire top one 15 ounce can sweetened condensed milk. Sprinkle 1/3 cup nuts on top. I used butternuts. Bake 20 minutes, until lightly browned, at 350 degrees.

HERMITS (Chewy Drop Cookies) — Floss Hagen

1 egg
1 c. sugar
1/2 c. salad oil
1/4 c. molasses
2 1/4 c. sifted flour
1/2 tsp. salt
1 tsp. soda
1 tsp. each cinnamon, cloves
1/4 c. strong coffee
3/4 c. raisins

Mix first four ingredients well, then add rest. Bake at 375 degrees for 10 to 12 minutes.

MINCE MEAT COOKIES — Margaret Smith

1 3/4 c. sifted flour
1 1/2 tsp. baking powder
1/4 tsp. salt
1/2 c. or (1 stick) margarine
3/4 c. sugar
1 egg
1 tsp. vanilla
1 (9 oz.) "None-Such" Mince Meat
1 egg white, slightly beaten
1/4 c. sugar

Sift together flour, baking powder and salt. In medium-size mixing bowl, cream together margarine, 3/4 cup sugar, egg and vanilla, until light and fluffy. Break mince meat into pieces. Add to creamed mixture with sifted dry ingredients. Blend until just combined. Shape into 1-inch balls. Dip each into egg white and remaining sugar.

Place on a greased cookie sheet. Bake in 400 degree oven 10 to 12 minutes or until golden brown. Makes 3 dozen two-inch cookies.

MINCEMEAT COOKIES — Lena Thompson

1 1/2 c. white sugar
2/3 c. shortening
3 eggs, beaten
1 1/2 c. mincemeat
1 tsp. baking soda dissolved in 2 Tbsp. boiling water
3 c. sifted flour

Mix thoroughly in order given. Drop by teaspoonful onto greased cookie sheet. Bake in moderate oven, 350 degrees, until done.

MINT COOKIES — Evelyn Antonivich

1/2 c. oleo
1 c. sugar
1/2 c. brown sugar
2 eggs
2 Tbsp. water
1 tsp. vanilla
3 c. sifted flour
1 tsp. soda
1/2 tsp. salt

Cream together oleo and sugar. Beat in eggs, water, vanilla. Beat till fluffy. Add flour, soda, salt. Mix and chill for 3 hours. Press 1 large teaspoon of dough around 1 chocolate mint wafer - continue. Bake at 360 degrees for 10 to 12 minutes.

PINWHEEL COOKIES — D. Corey

Filling:
3 c. chopped dates
1 c. sugar
1 c. water
1 c. nuts, chopped

Dough:
1 c. shortening
3 eggs
2 c. brown sugar
1/2 tsp. salt
1/2 tsp. baking powder
Flour enough to handle

Cook filling and let cool. Chill dough, then divide in 3 or 4 parts and roll out and spread with filling, then roll up like you would a jelly roll and wrap in wax paper and put back in refrigerator to chill 5 or 6 hours. Take out and slice and bake at 350 degrees. Wrap each roll separately.

ROLLED MOLASSES COOKIES (Soft Cookie) — Marion Maynard Smith

1 c. shortening (margarine)
1 c. brown sugar
1 egg
1 c. molasses
5 c. sifted flour
1 tsp. soda
3 tsp. cinnamon
3 tsp. ginger

Cream sugar and shortening. Add egg and molasses. Add dry ingredients. Chill 1 hour. Roll on board dusted with equal parts sugar and flour. Bake at 350 degrees for 8 minutes.

VERMONT MAPLE COOKIES — Holly Murray

1/2 c. butter
1/2 c. maple syrup
1/2 c. nut meats
1 egg, beaten
1/2 c. chocolate chips
1 1/4 c. all-purpose flour
1/2 tsp. baking soda
1/2 tsp. salt

Add beaten egg to butter and maple syrup. Stir in nuts and chocolate chips. Sift together flour, soda and salt and add to mixture. Drop by teaspoonfuls onto greased pan. Bake at 325 degrees for 8 to 10 minutes. Makes about 2 1/2 dozen.

SPICY OATMEAL COOKIES — Dottie Crandall

3/4 c. shortening
1 c. sugar
1 egg
2/3 c. sour milk
2 c. flour
2 tsp. baking powder
2 tsp. salt
1/4 tsp. baking soda
1 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
1 tsp. vanilla
2 c. oatmeal
1 c. raisins

Blend shortening and sugar. Add egg and beat thoroughly. Mix and sift flour, and dry ingredients. Add oatmeal. Mix well, add raisins and vanilla. Mix thoroughly. Drop from a spoon on a well-greased baking sheet. Bake at 375 degrees for about 10 minutes.

Write An Extra Recipe Here:

$100 CAKE — Lorraine Zigman

2 c. flour
4 Tbsp. cocoa
1/2 tsp. salt
1 c. sugar
1 1/2 tsp. soda
3/4 c. mayonnaise
1 c. cold water
1 tsp. vanilla

Place dry ingredients in mixing bowl and mix well. Add mayonnaise and cold water and vanilla. Beat well and bake in moderate oven, 350 degrees, till done.

100 YEAR OLD PORK CAKE — Freddie Bradish-Grandmother Smith's

1 lb. fat salt pork
2 c. boiling water
8 c. sifted flour
2 tsp. baking soda
2 tsp. cinnamon
2 tsp. cloves
2 tsp. allspice
2 tsp. nutmeg
1/4 tsp. salt
2 c. chopped raisins
4 eggs
2 c. sugar
2 c. molasses

Put pork through chopper (very fine). Pour the boiling water over pork and let set 15 minutes. Mix dry ingredients and mix in chopped raisins. Combine egg, sugar, and molasses and add the pork mixture, gradually stir in flour, fruit and mix thoroughly. Turn into a greased deep loaf pan lined with the paper and then grease paper again. Bake in slow oven at 300 degrees for 1 1/4 hours. This recipe can be made in halves. Keeps for months if wrapped carefully and stored in a stone crock.

APPLE CAKE — Floss Hagen

1 1/4 c. Crisco
2 c. sugar
2 eggs
1 tsp. vanilla
1 c. nuts
3 c. chopped apples
3 c. flour
1 1/2 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg

Beat Crisco, sugar, and eggs together until well mixed. Stir in vanilla, nuts and chopped apples. Sift together flour, soda, salt, cinnamon, and nutmeg. Stir dry ingredients into batter until well blended. Put in greased pan, 13 x 9 x 2-inches.

Topping:
Combine:
1/2 c. sugar
1 tsp. cinnamon
1/2 c. chopped nuts

Sprinkle on cake before baking at 350 degrees for about 1 hour.

APPLESAUCE CAKE — Cindy Adams

1/4 c. butter
1 c. brown or white sugar
1 c. unsweetened applesauce
1/2 c. raisins
2 c. flour
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1 tsp. soda
1/2 c. nutmeats (optional)

Cream butter and sugar, add applesauce. Sift flour, spices, and soda, add to creamed mixture along with raisins.

Bake in loaf pan about 1 hour at 350 degrees.

APPLESAUCE CAKE — Holly Murray

1 c. sugar
1/2 c. butter or margarine
1/2 tsp. cloves
1 tsp. cinnamon
1/4 tsp. salt
1 c. chopped raisins, in flour
1 tsp. soda dissolved in warm water
1 c. applesauce
1 3/4 c. flour

Mix in order given. Bake at 350 degrees until springs back when lightly touched.

APRICOT CAKE — Janice Sargent

1 1/2 c. flour
1 c. sugar
1 tsp. baking soda
1 tsp. powder
1/2 tsp. salt
1/2 c. cold water
1 egg
1 Tbsp. vinegar
1/3 c. oil
1 tsp. vanilla
1/2 c. chopped nuts
1/2 c. raisins
1 jar apricot baby food (4 3/4 oz.)

Frosting:
1/4 c. margarine
2 c. confectioners' sugar
1/2 tsp. vanilla
Dash of salt
1/2 jar of apricot baby food

Sift flour, sugar, baking soda, powder and salt together in bowl and set aside. Mix cold water, egg, vinegar, oil, vanilla, nuts, raisins and baby food together, then add to flour mixture. Bake at 350 degrees for 35 minutes. Top with frosting.

BOURBON WHISKEY POUND CAKE — D. Corey

1 lb. butter
3 c. sugar
8 eggs
3 c. sifted flour
2 tsp. vanilla
2 tsp. almond extract
1/3 c. Bourbon whiskey
1/2 c. chopped pecans, chopped

Cream butter and 2 cups sugar until light and fluffy. Add the egg yolks one at a time, beating thoroughly after each addition. Add flour alternately with whiskey and flavoring, beating until smooth after each addition, then add the pecan nuts. Beat egg whites until stiff but not dry. Beat remaining sugar (1 cup) in the egg whites gradually. Fold into cake mixture. Bake in 10-inch well-buttered tube pan. Carefully turn batter into pan. Bake at 350 degrees for 1 1/2 hours.

CARROT CAKE — Dottie Grover

4 eggs
2 c. sugar
1/2 c. oil
2 c. flour
1 tsp. salt
2 tsp. baking soda
2 tsp. cinnamon
3 c. grated carrot
1 c. nuts
1 c. coconut

Beat eggs well. Add all other ingredients. Mix well. Bake at 350 degrees for 1 hour or a little more.

CARROT CAKE — Joan Nelson

1 1/2 c. cooking oil
2 c. sugar
4 eggs
2 c. flour
2 tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
3 c. grated carrots (don't pack)

Frosting:
8 oz. cream cheese
1/2 c. butter
1 box powdered sugar
2 tsp. vanilla
1 c. chopped pecans

(Continued on next page.)

Brown Construction Co., Inc.

Ronald Brown

Box 337, R. F. D. 2

Springfield, Vermont 05156

802-263-5704

Masonry - Stonework - Brickwork

Dodge Brothers

Concrete Foundations

And Floors

Perkinsville 263-5475

Why not
Try Vermont?

Tel: 802
263-5555

crown point

camping area

exit 7 route 91

frank and kay bishop

perkinsville, vermont

Weathersfield, Vt.

Compliments Of

TAYLOR RENTAL CENTER

Claremont, N. H. 1-603-542-6111

SUCCESS!

ALDEN AND BARBARA SPURR

TELEPHONE: 263-5700

ERNEST T. TORPEY

CABINETMAKER

WEATHERSFIELD CENTER, VERMONT

MAIL ADDRESS
R. D. #2 BOX 272
SPRINGFIELD, VERMONT 05156

Repairing-Refinishing
Restorations-Reproductions

Photos By

C. A. MURRAY

Weathersfield, Vermont

Weddings
Copies of old photos
Photos of buildings

Perkinsville, Vt. 05151

BARTON'S GARAGE

Texaco — General Repairs

263-5405 — Main St., Perkinsville, Vt.

Compliments Of

PERKINSVILLE SERVICE CORP.

Upper Falls Road

Your Local Telephone Company

ASCUTNEY COUNTRY STORE

Route 5 & 131

Featuring:
All Maple Products
Largest Wine Selection
Vermont Cheeses
Local Specialties
General Merchandise

Weathersfield, Vt.

CARROT CAKE (Continued)

Cream together oil and sugar. Add eggs (beat after each is added). Combine flour, baking soda, salt, cinnamon and carrots and add to above mixture gradually. This makes 3 layers - bake only in layer pans for best result. Bake at 350 degrees for 25 - 30 minutes.

Frosting: Cream together cream cheese and butter. Add powdered sugar gradually, then vanilla and pecans.

CHERRY COFFEE CAKE — Aina Johnson

1 c. butter
1 1/4 c. sugar
2 eggs
1 tsp. vanilla
3/4 c. sour milk
2 1/2 c. sifted flour
1 1/2 tsp. baking powder
1 tsp. salt
1/2 tsp. baking soda
1 tsp. cinnamon
2 Tbsp. sugar
1 can prepared pie filling (cherry, blueberry, apple)

Cream butter and sugar, add vanilla and eggs, beat well. Mix together all dry ingredients. Mix in milk and dry ingredients alternately and beat. Put half batter in a 9x13-inch pan and sprinkle with half the cinnamon and sugar mixture. Then add pie filling and spread it out. Put remaining half of batter on top. Sprinkle with remaining cinnamon and sugar. Bake at 350 degrees for 45-50 minutes. Frost with glaze, if desired.

GLAZE:
1/2 box confectioners' sugar
1 tsp. vanilla
Add enough milk to make glaze.

CHEESE CAKE — Joy Smith

Crumb Crust:
2 c. crumbs (graham or Zwieback)
1/3 c. butter or margarine (melted)
1/4 c. sugar
1 tsp. cinnamon

Press crust into 9-inch spring form pan and cool in refrigerator.

Cake Filling:
3 eggs
2 - 8 oz. pkgs. cream cheese (room temperature)
1 c. sugar
1/4 tsp. salt
1 tsp. vanilla
1 tsp. almond
3 c. sour cream

Slowly pour filling into chilled crust. Bake at 350 degrees 1 hour. Turn off oven and let stand 1 hour more. Then chill. Must be refrigerated. Freezes well.

CHOCOLATE CHIP CAKE — Joan Nelson

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
5 small or 4 large eggs
Scant 1/2 c. cooking oil
1 c. buttermilk
6 oz. miniature chocolate chips

Beat eggs, add oil, and beat well. Add the dry ingredients alternately with the buttermilk. Pour the batter into well-greased Bundt pan. Sprinkle chocolate chips on the top and barely fold them into the top part of the batter as they tend to sink by themselves. Bake 1 hour 15 minutes in 350 degree oven.

CHOCOLATE TOPPED DATE CAKE — Raelene Emerson

1 c. chopped dates
1 1/4 c. boiling water
1 tsp. soda
3/4 c. shortening
1 c. sugar
2 eggs
1 1/2 c. flour
1/4 tsp. soda
1/2 c. chocolate bits
1/2 c. nuts
2 Tbsp. sugar

Mix dates with soda and water, allow to cool. Mix all ingredients except 2 tablespoons sugar and chocolate bits. Add date mixture and pour in greased 9x13-inch pan. Sprinkle top with the 2 tablespoons sugar and chocolate bits. Bake at 350 degrees for 30 minutes.

PLEASE PATRONIZE OUR ADVERTISERS

COLD WATER FRUIT CAKE — Cindy Adams

1 c. sugar
1/2 tsp. salt
1/2 c. melted lard
1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. cloves
1 c. cold water
1/2 c. raisins

Combine the ingredients. Boil for 1 minute and cool. Add: 1 teaspoon soda and 1 2/3 cups flour. Bake very moderately for 45 minutes. (Stays moist.)

DUMP CAKE (Or Pineapple Cake) — Lucille Gramling

1 #2 can crushed pineapple
1 box yellow cake mix
2 sticks margarine
1 c. pecans (optional)

Pour crushed pineapple and juice into 9x13-inch pan. Pour dry cake mix over pineapple, spreading and smoothing out lumps. Cut margarine in cubes and cover mix. Coconut may be used between pineapple and cake mix. Bake at 325 degrees (glass pan) 350 degrees (metal pan) for 25-35 minutes. Serve with ice cream or topping.

HOT MIX CAKE — Rosie Parry

4 eggs, well beaten
2 c. sugar
2 c. cake flour
2 tsp. baking powder
1 c. hot milk
1/2 c. butter
1 tsp. vanilla

Add sugar to well-beaten eggs, beat well. Sift flour and baking powder three times. Add to sugar and egg, mix. Add hot milk with butter mixed in it. Beat together and add vanilla. Bake in 325 or 350 degree oven for 20 minutes.

JELLY ROLL — Marylyn Clark

3/4 c. cake flour
1 tsp. baking powder
1/4 tsp. salt
3 egg whites
3/4 c. sugar
3 egg yolks
2 1/2 Tbsp. cold water
1/2 tsp. lemon extract
Confectioners' sugar
3/4 c. jelly

Sift flour, measure and sift 3 times with baking powder and salt. Beat egg whites in large bowl, until stiff but not dry. Add 1/2 of the sugar slowly at medium speed. Beat yolks and water in a small bowl at high speed until foamy, add slowly the rest of sugar to yolks, beating until lemon-colored and smooth. Combine egg mixtures with wire whip, add extract, fold in flour mixture lightly. Bake at 350 degrees for 25-30 minutes.

Turn out on towel dusted with confectioners' sugar. Spread with jelly, roll lengthwise. Cool in wrapped up towel.

JEWISH APPLE CAKE — Donor Unknown

4 eggs
2 c. sugar
1/4 c. orange juice
2 tsp. vanilla
3 c. flour
2 tsp. baking powder
1 c. oil

Grease or oil angel food pan. Add 1/2 cup sugar with 1 tablespoon cinnamon plus one drained can of apples. Alternate these with batter.

Bake 1 1/4 hours at 350 degrees.

KRAUT AND BEER FUDGE CAKE — Raelene Emerson

2/3 c. butter
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
2 1/4 c. flour
1/2 c. cocoa
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1 c. beer
2/3 c. sauerkraut (drained, rinsed and chopped)

Put beer and kraut in blender until mixed. Cream butter, eggs, sugar and vanilla. Add other ingredients. Pour into 9x13-inch greased pan. Bake at 350 degrees for 40 minutes.

PLEASE PATRONIZE OUR ADVERTISERS

KRAZY KAKE

Diane Sanford

1 1/2 c. sifted flour
1 c. sugar
1/2 tsp. salt
1 tsp. baking soda
3 Tbsp. (rounded) cocoa
1/3 c. oil
1 tsp. vanilla
1 Tbsp. vinegar
1 c. cold water

Sift dry ingredients together into cake pan. Make 3 holes in mixture. In first hole put 1/3 cup oil, second hole 1 teaspoon vanilla, and 3rd hole 1 tablespoon vinegar. Pour 1 cup cold water over mixture. Mix with a fork.

Bake at 350 degrees for 25-30 minutes.

MAGIC BUTTERNUT CAKE

Marylyn Clark

2 eggs
1 c. sugar
1 c. flour
2 tsp. baking powder
1/2 tsp. vanilla
1/2 c. hot milk
1 tsp. butter put in milk
1 c. butternuts or walnuts chopped fine

Mix first five ingredients, add hot milk and butter to that, then add nuts. Bake at 375-400 degrees for 15-20 minutes. Frost with Maply Syrup Frosting.

MAPLE SYRUP FROSTING

Marylyn Clark

1 c. maple syrup
2 egg whites

Boil syrup about 10 minutes, 238 degrees. Remove, cool while beating egg whites stiff. Then pour syrup over egg whites beating mixture constantly until thick enough to spread.

MAYONNAISE CHOCOLATE CAKE

Susan Thompson

2 c. flour
1 c. sugar
1 tsp. baking soda
1 tsp. baking powder
Pinch of salt
2 sqs. baking chocolate (unsweetened)
1 c. water
1/2 c. mayonnaise
1 tsp. vanilla

Sift together all dry ingredients. Put the water in a saucepan and add crumbled chocolate. Heat, stirring constantly until chocolate melts. Remove from heat and cool slightly; add to dry ingredients and stir until partially blended. Add mayonnaise and vanilla. Mix thoroughly. Pour into greased cake pan. Bake at 350 degrees until done (toothpick test).

This recipe can also be used for "brownies". Just double and add 2 cups chopped nuts.

PUMPKIN WALNUT CAKE

Dottie Crandall

3 c. sifted flour
2 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
3 1/2 tsp. cinnamon
4 large eggs
2 c. sugar
1 1/2 c. corn oil
1 can (1 lb.) pumpkin
1 c. chopped walnuts
Confectioners' sugar, if desired

On wax paper, sift together flour, baking powder, baking soda, salt and cinnamon. In a large mixing bowl with electric mixer at high speed beat eggs until yolks and whites are combined. Gradually add sugar, beating until thick and lemon color. Beating constantly, pour in corn oil. With mixer at low speed, blend in sifted dry ingredients alternately with pumpkin, beginning and ending with dry ingredients. Beat until smooth after each addition. Stir in walnuts.

Turn into an ungreased angel cake or other tube pan (10x4-inches). Bake in a preheated 305 degree oven until cake tester comes out clean, about 1 hour and 10 minutes. Place cake in pan or wire rack to cool completely before removing. If desired sprinkle with confectioners' sugar.

SOUR CREAM COFFEE CAKE

Floss Hagen

1 c. sour cream
1/4 lb. margarine
1 c. sugar
2 eggs, beaten
1 tsp. vanilla
1 level tsp. baking soda
1 1/2 tsp. baking powder
2 c. flour
1/4 tsp. salt

(Continued on next page.)

SOUR CREAM COFFEE CAKE (Continued)

Cream together the sour cream and margarine, slowly add sugar and beaten eggs, and beat all thoroughly. Add vanilla. Sift together baking soda, baking powder, flour and salt and add to above mixture. Place batter in greased angel food cake pan. Mix together 1/2 cup chopped nuts, 1 teaspoon cinnamon, 1/2 cup sugar and 1/4 cup melted butter, and put 1/2 of this mixture through batter as you would a marble cake. Put the rest on top of cake. Bake at 350 degrees about 50 to 60 minutes.

SPICY PUMPKIN CAKE — Holly Murray

1/2 c. margarine
1 c. brown sugar
1/2 c. white sugar
1 egg, unbeaten
2 egg yolks
2 1/4 c. sifted cake flour
2 tsp. baking powder
1/4 tsp. soda
1/2 tsp. salt
1 1/2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. allspice
3/4 c. sour milk
3/4 c. pumpkin

Cream margarine, add sugars, cream until light and fluffy. Add whole egg and yolks, one at a time. Beat well. Sift dry ingredients. Combine milk and pumpkin alternately with dry ingredients to creamed mixture. Beat well. Bake in two greased 8-inch pans, 350 degrees, for 30 to 40 minutes. Serve with whipped cream.

SWEDISH TORTE — Aina Johnson

1/2 c. butter
1/2 c. sugar
4 egg yolks
1/4 c. milk
1 c. flour
1 tsp. baking powder
1/2 tsp. vanilla

Grease and flour two round 10-inch cake pans. Cream butter and sugar until fluffy. Beat egg yolks and add alternately, milk, flour and baking powder. Put batter into greased pans.

Meringue:
4 egg whites
1 c. sugar
1/2 tsp. almond flavoring
1/3 c. raspberry preserves
1 container heavy cream

Add pinch of salt to egg whites and beat until stiff. Gradually beat in sugar and flavoring. Pile half of the meringue on each layer and bake in moderate oven 300-325 degrees for about 45 to 50 minutes. Let cool in pans. When ready to serve invert one layer, meringue down, spread with whipped cream to which a little raspberry jam has been added. Place other layer on top, meringue up and top with rest of cream.

TOMATO SOUP CAKE — Freddie Bradish

1 can tomato soup
1 c. raisins
1/2 c. nuts
1 Tbsp. baking powder
2 eggs
1/2 tsp. soda
2 c. flour
1/2 c. shortening
1/4 tsp. salt, cinnamon, nutmeg, cloves, and allspice
1 1/4 c. sugar

Cream shortening, add sugar, then eggs mixing thoroughly. Add flour mixture (chop raisins and mix with the flour). Add the tomato soup until smooth. Pour into 2 greased and floured 8-inch layer pans. Bake at 375 degrees for 35 minutes or until done. Frost with Cream Cheese Frosting.

CREAM CHEESE FROSTING — Freddie Bradish

1 pkg. 3 oz. cream cheese
1 Tbsp. milk
1 1/2 c. confectioners' sugar
1/2 tsp. almond extract

Mix altogether until creamy. Put on cake.

TROPICAL UPSIDE DOWN CAKE — Agnes Williams

1/2 c. margarine
1 bag miniature marshmallows
1 can sliced pineapple
3 1/2 oz. shredded coconut
3-4 bananas
1 - 18 oz. pkg. yellow cake mix

(Continued on next page.)

TROPICAL UPSIDE DOWN CAKE (Continued)

Preheat oven to 350 degrees.

In each two 8-inch layer cake pans, place 1/4 cup margarine. Place in oven until melted. Remove, make a single layer of miniature marshmallows in bottom of each pan, covering completely. Fit 4 slices of pineapple over the marshmallows and sprinkle with 3 1/2 oz. shredded coconut over the pineapple.

Mash bananas to make 1 1/2 cups (about 3-4). Prepare one 18 oz. package of yellow cake mix according to direction, using bananas in place of liquid. Carefully pour batter over pineapple, dividing equally.

Bake 35 minutes or until done. Let cool on wire racks in pans 5 minutes. Turn out cakes on serving plates.

Variations: Use pineapple chunks. Scatter a few cherries on top.

WACKING CAKE — Joy Adams

1 1/2 c. flour
1 c. sugar
3 Tbsp. cocoa
1 tsp. baking soda
1/2 tsp. salt
6 Tbsp. melted shortening
1 Tbsp. vinegar
1 tsp. vanilla
1 c. cold water

Sift into an ungreased pan, make 3 holes; in one put shortening; in another, vinegar and in another vanilla. Pour cold water over all. Stir with a fork until well blended. Bake for 25 minutes at 350 degrees.

ALWAYS CREAMY CAKE FROSTING — Evelyn Antonivich

2 1/2 Tbsp. flour
1/2 c. milk
1/2 c. margarine
1/2 c. granulated sugar
1/4 tsp. salt
1/2 tsp. vanilla
2 c. confectioners' sugar

Blend flour and milk and cook over low heat till thick - stirring constantly. Cool to lukewarm. Cream margarine and granulated sugar and add to paste mix. Blend well until smooth. Add vanilla. Sift confectioners' sugar and add to the rest. Mix well. Cool thoroughly. Frost cake.

FLUFFY FROSTING (One-Layer Cake) — Denise Stapleton

1 c. sugar
1 unbeaten egg white
1 tsp. vanilla
1/4 tsp. cream of tartar
1/2 c. boiling water

Put all ingredients in large mixing bowl. Beat with electric mixer until stands in stiff peaks. Spread on cake.

MOCHA ICING — Lorraine Zigman

1/2 c. margarine
2 tsp. powdered coffee
1/4 tsp. salt
1 egg
1/2 c. cocoa
1 tsp. vanilla
4 c. confectioners' sugar
Milk

Blend margarine, coffee, salt, egg, and cocoa. Add vanilla. Add confectioners' sugar alternately with milk. Beat until smooth.

BUTTERSCOTCH PIE FILLING — Denise Stapleton

3/4 c. brown sugar
1/4 c. sugar
1/3 c. flour
2 c. milk
Pinch of salt
3 egg yolks
1 Tbsp. margarine

Place all ingredients in saucepan and bring to a boil, stir until thickened, pour in baked pie shell, top with meringue.

LEMON CREAM PIE — Fannie Streeter

1 lemon
1 Tbsp. flour
1 c. sugar
2 egg yolks
1 Tbsp. melted butter
Pinch of salt
1 c. milk
2 egg whites

(Continued on next page.)

LEMON CREAM PIE (Continued)

Juice and grate the rind of lemon. Stir in flour and sugar and add beaten yolks, melted butter, salt, and milk. Stir all together; beat whites to a stiff froth and stir into mixture just before putting into oven. This recipe was used for the church suppers.

LEMON PIE WITH DREAM WHIP — D. Corey

1 pkg. lemon pie filling Dream Whip

Cook filling. When cold pour 1/2 of it into pie shell. Mix 1/2 of Dream Whip with other half of filling and pour over the other. Put remainder of Dream Whip on top. Put into refrigerator to chill.

When making the lemon filling instead of using just the yolks use the whole egg.

OATMEAL PIE — Judy Lariviere

2 eggs
3/4 c. sugar
3/4 c. dark corn syrup
2 Tbsp. flour
1/4 c. butter or margarine, melted
1 tsp. vanilla
3/4 c. Quaker Oats (quick or old-fashioned uncooked)
1/3 c. flaked coconut
1 - 9-inch unbaked pie shell

Beat eggs until foamy. Gradually add sugar; beat until thick. Stir in remaining ingredients. Blend well. Pour into shell. Bake in preheated oven 350 degrees about 45 minutes or until center is firm.

PINEAPPLE TWO-CRUST PIE — D. Corey

1 can crushed pineapple
1 Tbsp. flour
2 eggs
1 c. sugar
1/3 c. water

Mix pineapple, sugar and water together. Beat eggs, add flour and then add to pineapple mixture. Makes 2 pies. Bake at 350 degrees.

RHUBARB CUSTARD PIE — D. Corey

2 c. rhubarb, diced
1 c. sugar
1 c. milk
2 eggs, separated
2 Tbsp. flour
1 tsp. lemon juice
1/4 tsp. salt

Stir rhubarb in 3/4 cup sugar until soft. Cool, and add milk and the egg yolks beaten with 1/4 cup sugar, flour and salt. Mix together. Add lemon juice. Pour into unbaked pie shell. Bake at 450 degrees for 10 minutes and then reduce heat to 325 degrees for 25 minutes. Remove from oven and cover with meringue and return to oven for 15 minutes.

Meringue: Beat egg whites until stiff and 1/4 cup sugar gradually and beat until glossy.

PIE CRUST — Joanna Titcomb

4 c. unsifted all purpose flour
1 Tbsp. sugar
2 tsp. salt
1 3/4 c. vegetable shortening
1 Tbsp. vinegar
1 large egg

No matter how much you handle this dough it will always be flaky and tender. Dough can be left in refrigerator or it can be frozen and thawed until soft enough to roll. Makes two 9-inch double-crusts and 1 pie shell or 20 tart shells.

1. Put first 3 ingredients into large bowl and mix well with fork.
2. Add shortening and mix with fork until crumbly.
3. In small bowl beat together with fork 1/2 cup water, vinegar and egg.
4. Combine the two mixtures, stirring until all ingredients are moistened.
5. Divide dough into 5 portions and chill at least 1/2 hour.

PLEASE PATRONIZE OUR ADVERTISERS

SYLVANIA SALES

Phone 802-546-2842

Montieth TV

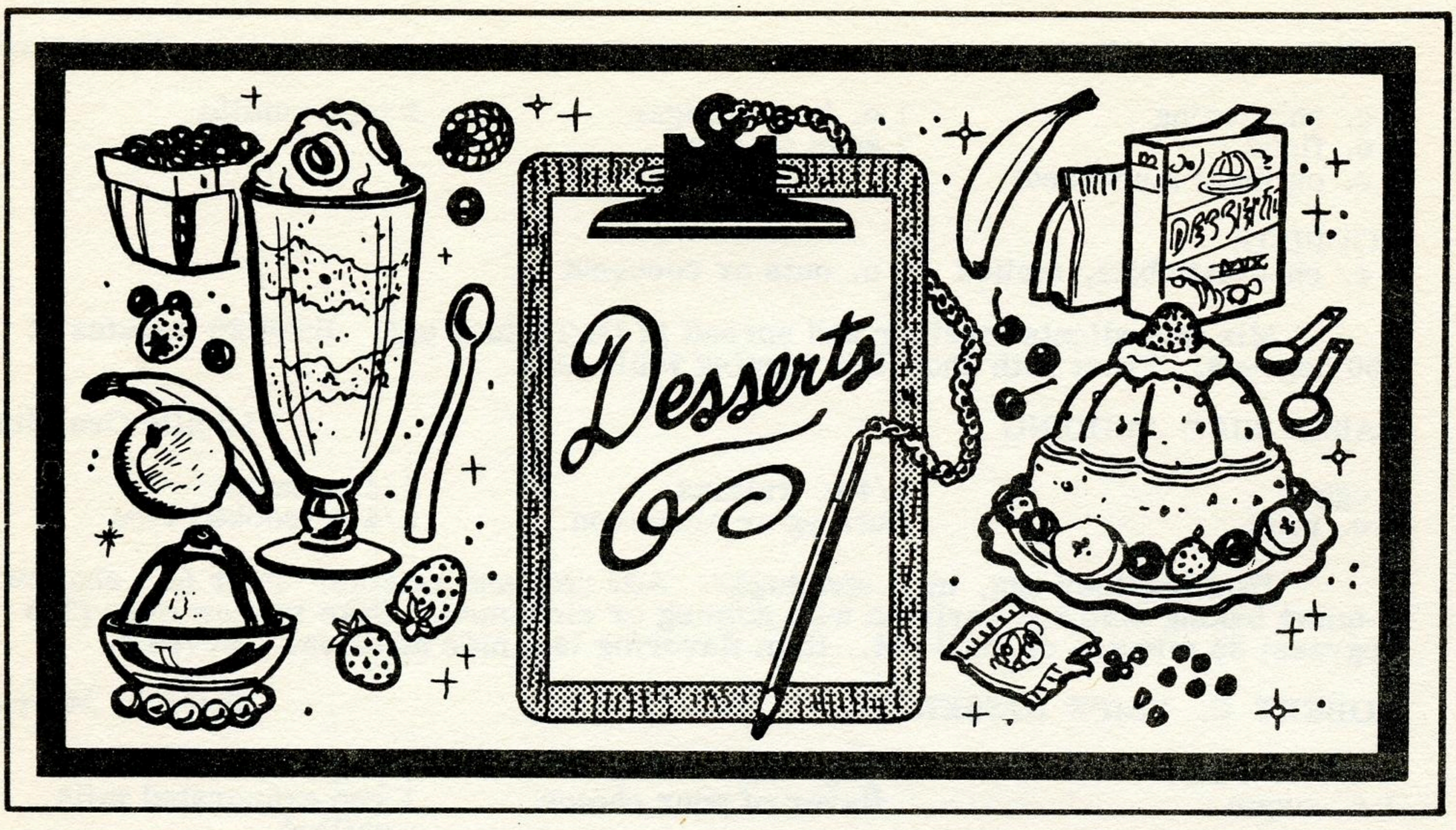
TV REPAIR & ANTENNA

INSTALLATIONS

WEATHERSFIELD BOW, VERMONT

US ROUTE 5, 4 MILES SOUTH OF ASCUTNEY

Weathersfield, Vt.



GINGERBREAD (One Large) Marylyn Clark

1/2 c. sugar
1/2 c. butter or Crisco
1 egg
1 c. molasses
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
2 1/2 c. sifted flour
2 tsp. baking powder
1/2 tsp. soda
1 c. hot water

Mix sugar, butter or Crisco together, add egg, molasses, flour and dry ingredients. Add hot water last. Bake at 375 degrees until done.

GRANDMA'S COTTAGE PUDDING Lucille Gramling

1 c. fresh berries
1 egg white
1/4 c. powdered sugar

Put all ingredients in a bowl together and beat with a rotary beater until stiff, for 10-15 minutes. Serve over plain cake or sponge cake.

GRANDMA'S SUET PUDDING Lucille Gramling

3 c. flour
1 tsp. soda
1/2 tsp. cinnamon
1/2 tsp. nutmeg
1 c. chopped suet
1 c. raisins and dates
1 c. milk
1 c. molasses
1 egg, well beaten
1 Tbsp. lemon extract

Mix together dry ingredients and add to 1 cup suet (preferably Venison, but beef will do). Rub suet into dry ingredients until fine. Add the remaining ingredients. Mix well. Pour into steam molds or 2 pound coffee cans. Serve with hard sauce or lemon pudding, warm.

HARD SAUCE:
1/4 c. butter
1 c. powdered sugar
1 tsp. lemon extract
1 tsp. Brandy (optional)

Cream butter well - add confectioners' sugar-gradually add flavoring. Serve over warm pudding.

JELL-O Agnes Williams

2 small orange Jell-O
1 c. boiling water
1 pt. orange sherbet
1 c. Cool Whip
1 small can mandarin oranges

Dissolve orange Jell-O in one cup boiling water. Mix sherbet in until dissolved. Fold in Cool Whip. Mix in oranges and cool.

PARTY SQUARES — Frani Howe

1 c. shortening
1 c. flour
1 c. oatmeal (uncooked)
1 c. brown sugar
2 eggs (beaten)
2 tsp. vanilla

TOPPING:
1 c. chocolate bits, melted
1 c. nuts or cocoanut

Mix ingredients together and spread in 10x14-inch pan. Bake 20 minutes at 350 degrees. Frost with chocolate topping while hot.

RAISIN RICE PUDDING — Lucille Gramling

1 egg
1 c. milk
1/4 c. raisins
Nutmeg or cinnamon
1/4 c. sugar
3/4 c. cooked rice

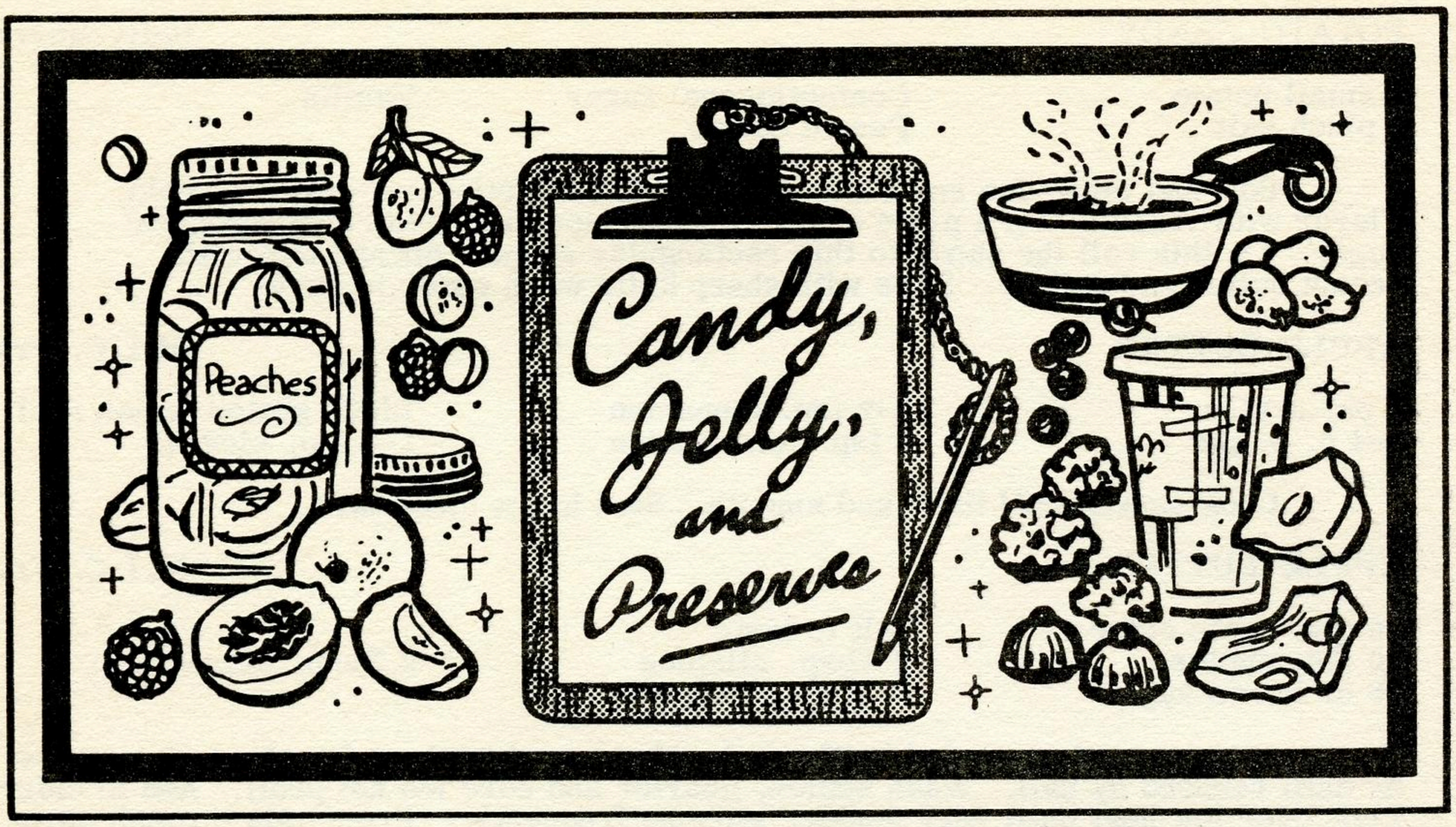
Beat together egg, milk and sugar. Add rice and raisins. Pour into shallow 1-quart baking dish and sprinkle with nutmeg or cinnamon. Bake in slow oven (325 degrees) 35 minutes or until set. Rum flavoring is a nice addition. Serves 4.

ROBERT C. YOH'S DESSERT — Betty G. Murray

1 1/3 c. water
1 c. sugar
1 pkg. lime Jell-O or flavor of your choice
1 pkg. Hydrox cookies
1 can evaporated milk, chilled

Pre-chill the evaporated milk. Boil for 5 minutes the water and sugar. Then dissolve the Jell-O in the mixture and chill until mixture begins to thicken. Whip chilled evaporated milk, add thickened Jell-O and beat. Line pan with half the crushed Hydrox cookies. Pour Jell-O mixture over cookie mixture. Cover with remaining cookie crumbs. Chill, cut in squares and serve.

Write An Extra Recipe Here:



DIVINE DIVINITY CANDY — Margaret Smith

2 c. sugar and 1/2 c. water
1/2 c. light corn syrup
2 egg whites, beaten stiff
1/8 tsp. salt
1 tsp. vanilla
1 c. walnuts, coarsely chopped

Cook sugar, syrup and water, stirring until dissolves. Reduce heat and cook, without stirring, to 265 degrees or until drop of syrup put into cold water forms a hard ball. Meanwhile, beat egg whites with salt until stiff. Slowly pour hot syrup into egg whites, beating constantly with electric or hand beater. Add vanilla and nuts. Continue to beat until stiff. Drop from a teaspoon onto waxed paper. For variation, add chopped candied cherries or dates.

FUDGE MELT AWAYS — Verna Rabtoy

1/2 c. oleo
1 sq. unsweetened chocolate
1/4 c. sugar
1 tsp. vanilla
1 egg, beaten
2 c. graham cracker crumbs
1 c. coconut
1/2 c. chopped nuts
1/4 c. oleo
1 Tbsp. milk or cream
2 c. powdered sugar
1 tsp. vanilla
1 1/2 sqs. unsweetened chocolate

Melt 1/2 cup oleo and 1 square chocolate. Blend next 6 ingredients. Add this to oleo chocolate mixture. Mix thoroughly. Press in ungreased pan, size about 7x11-inches. Refrigerate. Next, cream together the next 4 ingredients, oleo, milk, powdered sugar and vanilla. Mix well and spread over the crumb mixture. Chill.

Melt 1 1/2 squares of chocolate and spread over top of powdered sugar mixture. Chill. Cut into squares before completely firm. These cookies do not have to be baked.

POP CORN BALLS — Verna Rabtoy

3 c. white sugar
1 1/2 c. molasses
1/4 c. vinegar
1/4 c. water
1/8 tsp. salt
1 Tbsp. oleo or butter
1/4 tsp. baking soda
Little vanilla

Place all ingredients in large saucepan and cook to hard crack stage. Remove from heat and add: 1 tablespoon butter, 1/4 teaspoon soda, and a little vanilla if desired. Stir and pour over corn. Mix until well coated. Grease hands with oleo and start packing into balls. It takes a lot of pressure to hold them together.

This recipe will do 12 quarts of popped corn.

POTATO CANDY — Holly Murray

1 small potato
1 pinch salt
Confectioners' sugar
Peanut butter
Vanilla

Boil and mash one small potato. Rub in confectioners' sugar to mold. Flavor with vanilla. On a piece of waxed paper sprinkle some confectioners' sugar. On this roll the candy to thin rectangular shape. Spread this with peanut butter and roll up. Slice with sharp knife when ready to serve.

APPLE BUTTER — M. I. C. Frye

1 pk. apples
3-4 c. sugar
1-2 tsp. cinnamon
2 tsp. lemon juice
Little grated lemon rind
1-4 tsp. cloves

Cook slowly until thick and smooth. Seal in hot clean jars.

APPLE BUTTER — M. I. C. Frye

6 qts. apple cider
10 lbs. apples
8 c. brown sugar
Salt to taste
2 Tbsp. allspice
3 Tbsp. cinnamon
2 Tbsp. cloves

In uncovered enameled kettle cook cider over high heat for about 30 minutes or until reduced by half. Wash apples, quarter and core (do not peel). Add to cider. Cook over low heat until very tender, stirring frequently. Press mix through sieve and return to kettle. Add sugar and powdered spices and salt and cook very gently stirring constantly until thickens. Pour hot into clean hot jars and seal.

CARROT MARMALADE — M. I. C. Frye

2 c. cooked carrots
2 lemons
4 c. sugar

Put carrots and lemons through meat grinder. Cook slowly until thick. About 30 minutes. Seal in hot jars.

CHRISTMAS MARMALADE — D. Corey

3 oranges, chopped fine
1 lemon, chopped fine
1 #2 can crushed pineapple
1 bottle cherries
3 lbs. white sugar
1/2 c. water

Boil slowly 1/2 hour. Add cherries last (after boiling) and seal while hot.

CHRISTMAS MARMALADE — M. I. C. Frye

3 oranges
1 lemon
1 large can crushed pineapple
3 lbs. sugar
1-2 c. water
1 small bottle maraschino cherries

Put oranges and lemon through food chopper, add pineapple, sugar, water. Boil 1 - 2 hours slowly. Remove from heat, add cherries. Pour hot into jars. Try 2 pounds sugar and a package of orange Jell-O - good - save sugar.

STRAWBERRY-RHUBARB JAM — Judy Lariviere

4 c. rhubarb
4 c. sugar
1 - 3 oz. box strawberry Jell-O

Mix sugar and rhubarb. Let set for 2 hours. Cook until done. Remove from heat. Add Jell-O and put in jars. Keep refrigerated.

PLEASE

PATRONIZE

OUR

ADVERTISERS

BAKED LASAGNA — Floss Hagen

1/2 lb. Lasagna noodles
2 Tbsp. Wesson oil
2 cloves garlic (minced)
1 onion, chopped
1 lb. ground beef
2 1/2 tsp. salt
1/2 tsp. basil
1/4 tsp. pepper
1 Tbsp. minced parsley
2 - 6 oz. cans tomato paste
1 1/2 c. hot water
2 beaten eggs
1 pt. cottage cheese
1/2 lb. Mozzarella cheese
1/4 c. grated cheese

1. Cook noodles in water for 15 minutes.
2. Heat Wesson oil in skillet, cook garlic and onion until soft.
3. Add beef and seasonings and cook until crumbly.
4. Add tomato paste and hot water and simmer 5 minutes; set aside.
5. Blend beaten egg and cottage cheese in a bowl.
6. In baking dish 9x13x2-inches layer as follows:
   1/2 the meat sauce and 1/2 the noodles
   All cottage cheese, egg mixture
   1/2 Mozzarella cheese
   1/2 remaining meat sauce, remaining noodles, remaining sauce.
   Mozzarella slices (rest of them)
   Sprinkle with grated cheese.
   Bake in 350 degree oven for 30 minutes. Cool 10 minutes before serving.
   8 servings.

BEEF STEW BAKE — Judy Lariviere

1 1/2 lbs. beef stew meat
2 Tbsp. oil
1 can mushroom gravy
1 c. tomato juice
1/2 env. or 1/4 c. dry onion soup mix
1 tsp. horseradish
4 medium potatoes, pared and quartered

In heavy skillet, brown meat in hot oil, drain off fat. Add mushroom gravy, tomato juice, onion soup mix and horseradish. Simmer covered for 5 minutes. Place potatoes in bottom of 2-quart casserole; top with meat mixture. Bake covered in oven at 350 degrees for 1 1/2 hours or till meat and potatoes are done. Serves 6.

BROCCOLI CASSEROLE — Dortia Davis

1 pkg. frozen broccoli
1 can cream of chicken soup
1/3 c. milk
1/2 pkg. Pepperidge Farm Stuffing
1/4 c. oleo
1/2 c. water

Cut and boil broccoli in unsalted water until nearly done. Place in casserole. Heat soup and milk together and pour over broccoli. Combine stuffing, oleo and water and stir part of it in casserole; sprinkle the rest on top. Bake 1/2 hour at 350 degrees.

CABBAGE CASSEROLE — Janice Sargent

1 1/2 lbs. of ham
1 small onion
1 small head of cabbage
1 can of cream of celery or cream of mushroom soup

Pan fry ham with cut up onion. Layer cooked ham on bottom of casserole dish, then add layer of shredded cabbage; another layer of ham and then cabbage. The last layer should be ham. Pour soup over the top and cover and bake at 350 degrees for 1 hour.

CHEESE-TOMATO CASSEROLE — Mrs. Marylyn Clark

2 c. macaroni
3 Tbsp. butter
1 1/2 tsp. salt
1 1/2 Tbsp. flour
2 1/4 c. milk
1 1/2 c. grated cheddar cheese
3/4 tsp. paprika
1 c. tomatoes

Cook macaroni until tender. Melt butter, mix in flour and salt, add milk and cook, stir well until melted. Combine macaroni, sauce with 1 cup drained tomatoes. Put in greased casserole. Top all with bread crumbs.
Bake at 375 degrees for 25 to 30 minutes.

DRIED BEEF CASSEROLE — D. Corey

1 c. macaroni
1 c. milk
1 c. grated cheese (sharp)
1 can cream of mushroom soup
1 pkg. dried beef, cut up

Soak the dried beef a few minutes in hot water. Cook macaroni, drain. Mix milk, cheese and soup. Add macaroni and beef and mix together. Place in lightly greased casserole and bake in 350 degree oven for about 40 minutes, with cover on. Remove cover and bake 10 minutes more to brown a little on top.

HAMBURG CASSEROLE — D. Corey

1 lb. hamburg
2 onions
2 peppers
Salt and pepper
5 or 6 potatoes
1 can cream of mushroom soup
1 can water

Put hamburg, sliced potatoes, onions and peppers in casserole dish. Mix well. Pour soup over top and add water over all. Cover and bake 1 1/2 hours at 350 degrees.

MACARONI FLUFF — D. Corey

2 c. cooked macaroni
2 c. hot milk
1 c. grated cheese (strong)
1 c. coarse bread crumbs
3 Tbsp. melted butter
3 eggs, beaten separately

Melt cheese in hot milk. Combine ingredients in order given, following with the stiffly beaten egg whites last. Put in large greased casserole, set in pan of water (hot) and bake in moderate oven until brown.

MURRAY POTLUCK CASSEROLE — Betty G. Murray

1 1/2 lbs. (*or-) Stew beef
1 can onion soup
1 small can mushrooms (stems and pieces)
Carrots and/or peas for color and nutritive value

Cut beef into small pieces. Put in casserole with onion soup and 1 can water. Add mushrooms with their liquid for added flavor. Bake at 350 degrees for 2 hours or until tender. Add cooked carrots and/or peas...or cook the vegetables with the meat. Before serving thicken the liquid as for gravy. This is better the second day, if there is any left.

PORK 'N' APPLE PIE — Joan Nelson

3 c. leftover roast pork cut in 1-inch cubes
2 tart apples, pared and sliced thin
4 Tbsp. brown sugar
1/2 tsp. cinnamon
1 c. pork gravy
3 c. hot mashed potatoes

(Continued on next page.)

SUNOCO

CECIL GREEN, PROP.

Green's Interstate Sunoco

I-91 AND ROUTE 131

ASCUTNEY, VERMONT 05030

PHONE 802 - 674-6561

GERANIUMS

From Cultured - Indexed Stock

Other Potted Plants & Annuals in Season

Salter's Greenhouses

VERMONT PLANTSMEN'S association MEMBER

READING, VERMONT

RICHARD T. SALTER

484-7272

HODGDON BROTHERS

WRECKING AND SALVAGE YARD

Box 136
ASCUTNEY, VT. 05030

674-6202

Weathersfield, Vt.

Weathersfield Lodge inc

Savour Vermont At An
INTIMATE COLONIAL INN
Food - Lodging - Lounge
Box 18, Rte 106 802-263-5445
Dinner 6 - 9 Reservation Appreciated

Compliments Of The

WEATHERSFIELD PATHFINDERS
Snowmobile Club

B O B'S C R O S S R O A D S
Store - Restaurant - Lounge

Rt. 106 - 1 Mile S. of Perkinsville Village
Tel: 263-5300

Additional Recipes:

Weathersfield, Vt.

PORK 'N' APPLE PIE (Continued)

Arrange meat and apple slices in alternate layers in greased 8x8x2-inch baking pan. Sprinkle each layer of apples with sugar and cinnamon. Pour gravy over. Top with mashed potatoes. Sprinkle with 1/2 cup chopped nuts, if desired. Bake at 350 degrees for 45 minutes. Serves 6.

RICE AND HAMBURG CASSEROLE — Mary Grover

2 c. instant rice
1 1/2 lb. hamburg
2 - 2 1/2 lbs. sliced onions
2 cans mushroom soup
Salt and pepper to taste

Cook rice. Pan fry hamburg and onions. Mix all ingredients together and bake 1/2 to 3/4 of an hour in medium oven. If it seems dry add milk.

ROADSIDE SUKIYAKI (Ideal for Camping) — K. Fuller

2 lbs. boneless top or bottom round beef meat tenderized
1/2 c. beef suet or peanut oil
2 large onions (sliced thin)
1 large bunch scallions cut 2-inches
1/2 lb. sliced mushrooms
1 can bamboo shoots, drained
1/4 c. sugar
1 c. beef bouillon
3 Tbsp. white wine
3/4 c. soy sauce
3 c. hot rice

Cut meat into thin slices, sprinkle with tenderizer, do not add salt. Let stand 30 minutes or over night. Brown meat quickly about 1 minute on each side. Do not over cook. Reduce heat and push meat into center of pan. Arrange vegetables around it, sprinkle with sugar, add bouillon, wine and soy sauce. Cook about 5 minutes until heated. Serve on rice, either plain or beef flavored. Serves 6.

SEAFOOD CASSEROLE — Marion Magnard Smith

1 1/4 lbs. white filet fish
1/4 lb. oleo
5-6 slices white bread
1 can frozen shrimp soup
1 - 6 oz. can crabmeat

Cut fish in bite size. Mix cubed bread, fish and soup. Save a few bread cubes for top. Melt the oleo. Add most of oleo, save some for topping. Toss left over cubes in oleo that were saved out. Bake at 370 degrees for 35-40 minutes.

STUFFED PUMPKIN — Marion Surrell

Take a fair sized sugar pumpkin and clean out - saving top. Salt inside and fill with:

1 lb. meat - 1/2 lb. hamburg and 1/2 lb. ground pork
1 onion
1/2-3/4 c. milk
2 c. bread crumbs
1 c. mashed potatoes
Seasonings: Salt, pepper, 1 tsp. poultry seasoning

Fry onions, add meat and simmer 5 minutes. Add potatoes and bread crumbs, salt, pepper and seasoning. Add milk. Mix together and let cook 10 minutes. Stuff pumpkin and bake 2 hours or until done at 325 degrees.

SUMMER SQUASH CASSEROLE — Pat Daniels

2 lbs. yellow summer squash, sliced (6 c.)
1/4 c. chopped onion
1 can condensed cream of chicken soup
1 c. dairy sour cream
1 c. shredded carrot
1 - 8 oz. pkg. herb-seasoned stuffing mix
1/2 c. butter or margarine, melted

Cook squash and chopped onion 5 minutes in salted boiling water, drain. Combine cream of chicken soup and sour cream. Stir in shredded carrot; fold in drained squash and onion. Combine stuffing mix and butter or margarine. Spread half of stuffing mix in bottom of 12 x 7 1/2 x 2-inch baking dish. Spoon vegetable mixture on top. Sprinkle remaining stuffing over vegetables. Bake in 350 degree oven for 25 or 30 minutes or until heated through. Serves six.

YOU NAME IT CASSEROLE — Holly Murray

1 c. cubed potatoes
1 c. carrots
1 c. onions
1/2 c. green peppers
1 lb. hamburg
1 pt. tomatoes

Cube the potatoes, slice the carrots thin, dice the onions and chop the peppers. Brown your hamburg. Place first 5 ingredients in a casserole and pour tomatoes over it. Bake 1 1/4 hours in 350 degree oven.

BARBECUE SAUCE — Jan Phelan

1 large onion
1/4 c. vinegar
1/4 c. brown sugar
2 c. catsup
1/2 c. lemon juice
6 Tbsp. Worcestershire sauce
1 Tbsp. prepared mustard
2 c. water
1/2 c. chopped celery
Salt
Dash of hot sauce or Tabasco

Saute sliced onion. Add other ingredients and bring to boil. Simmer for 1 hour. Pour over chicken while baking or use on meat before serving.

BAR-B-Q SAUCE — Dottie Grover

1 small can frozen orange juice
1 bottle A-1 Steak Sauce
Add Ketchup

Mix all together and use.

RAISIN SAUCE FOR HAM — Jan Phelan

1/2 c. brown sugar
1 tsp. dry mustard
1 Tbsp. flour
2 Tbsp. vinegar
2 Tbsp. lemon juice
1 1/2 c. water
1/3 c. raisins

Mix brown sugar, mustard and flour. Slowly add vinegar, lemon juice. Stir until smooth. Add water and raisins. Cook over low heat.

B. L. T. (SANDWICH) — Joy Adams

3 slices bacon
2 leaves lettuce
1 tomato
2 slices bread

Fry bacon until well done. Put bacon on one slice of bread. Then add the tomato and lettuce. Cover with other slice of bread on top.

SLOPPY JOES — Lillian Brown

1 lb. hamburg
1 medium onion
3 cans Campbell's chicken gumbo soup
1 bottle catsup
1 tsp. dry mustard

Fry hamburg and onions together, then add remaining ingredients and simmer for 45 minutes. Good on hamburg rolls, toasted or untouched. Also good on English muffins.

GOLDEN FRY BATTER — Lucille Gramling

1/2 c. Mazola corn oil
1 c. sifted flour
1 1/2 c. milk
1 egg

Blend oil and flour. Add milk and egg. Beat with rotary beater until smooth. Batter will be thin. Dry foods thoroughly; then coat generously with unseasoned flour. Dip into batter, letting excess drip off. Fry in oil in skillet or heavy kettle (375 degrees). Oil should be at least 1-inch deep, but pan not more than 1/3 full. Fry until golden brown. Drain, season, serve. Leftover batter may be frozen.

HUSH PUPPIES — Lucille Gramling

1 c. corn meal
1 Tbsp. salt
1 c. flour
3 tsp. baking powder
1 medium onion, minced
1 egg
1 c. cold water

(Continued on next page.)

HUSH PUPPIES (Continued)

Stir together corn meal, salt, flour, and baking powder. Add onion. Stir in egg mixed with 1/2 cup cold water. Add 1/2 cup cold water. Drop into hot fat (with fish). When top bubbles like pancakes turn and brown. Makes 35.

SHAKE AND BAKE

Evelyn Antonovich
and Dotty Rhoades

1 c. flour
1 c. corn meal
1/2 c. powdered dry milk
1 tsp. sage
1 tsp. salt
1/2 tsp. pepper
1/4 tsp. paprika

Mix all ingredients well and store in covered jar until ready to use.

DANDELION WINE

Leroy Chatsey's Mother

3 qts. dandelion blossoms
4 qts. boiling water
3 lbs. sugar
1 orange
1 lemon
1 yeast cake

Pour boiling water over dandelion blossoms and let stand 3 hours. Strain and add 3 pounds sugar. Boil for 15 minutes. Cut orange and lemon into jar and pour the liquid over them. When lukewarm, add yeast cake and let it stand overnight. Strain into jar and let stand about 2 months. Yield: 1 gallon. If you don't want the fruit taste to be as strong, use fruit as follows: For 2 gallons use 1 orange, 2 lemons. For 5 gallons use 3 oranges, 4 lemons.

CLEANING AGENT

Denise Stapleton

1 c. ammonia
1/2 c. vinegar
1/4 c. baking soda
Add to 1 gallon warm water.

Excellent window cleaner.

RABBIT CASSEROLE

Brad Crandall

1 rabbit
1 or 2 carrots
3 or 4 potatoes
1/2 onion
bacon strips

Cut rabbit into pieces and place in pot. Cover with water. Boil for 10 minutes then put rabbit and water into deep pan. Dice carrots, potatoes and onions and place in with rabbit. Cover with strips of bacon. Cover dish and bake at 350 degrees until rabbit is golden brown and vegetables are tender.

Write An Extra Recipe Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS			
Custard cup	20-30		300
Custard casserole	45-60		300
Souffle	50-60		325
Baked potato	60-90		400
Baked beans	6 hours		350
Timbales	35-45		300
Rice Pudding	50-60		325
Scalloped potato	60-90		375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium , 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture or corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

Food	Temperature	Time (Min.)
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

Kind and Amount	Salt	Water	Time in double boiler
Cream of wheat, 1 cup.	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

Fruit	Cooking Time	Amount of Sugar or Honey
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

White Sauce	Liquid	Thickening Material	Fat	Seasoning (salt)
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.

Use No. 1 sauce for cream soups.
Use No. 2 sauce for creamed or scalloped dishes or gravy.
Use No. 3 sauce for souffles.
Use No. 4 sauce for croquettes.

VEGETABLE TIME TABLE

Vegetable	Minutes Boiled	Steamed	Baked
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar - 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar - 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar - 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees	- 40 minutes to 1 hour
Loaf cake ...	325-350 degrees	- 40 minutes to 1 hour
Cup cakes ...	350-375 degrees	- 15 to 25 minutes
Layer cake ..	375-400 degrees	- 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

-e-

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

Ready-to-cook Weight	Oven Temperature	Total Time (Hours)
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)		
3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5
(Foil Wrapped Turkeys)		
8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
1 3/4 cups (approximately) all-purpose flour equals 2 cups cake flour.
2/3 cups honey equals 1 cup sugar plus 1/3 cup of water.
1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
1 cup raw rice equals 3 cups of cooked rice, approximately.
1 1/2 cups corn syrup equals 1 cup sugar plus 1/2 cup of water.
2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
2 cups ground meat (tightly packed) equals 1 pound.
3 cups ground meat (loosely packed) equals 1 pound.
2 1/2 cups raisins equals 1 pound.
3 cups coarsely chopped nuts equals 1 pound.
1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
1/2 teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
2 cups equals 1 can (tall)
2 1/2 cups equals No. 2 can
3 1/2 cups equals No. 2 1/2 can
1 lemon (medium) equals 3 tablespoons juice
1 orange (medium) equals 1/2 cup juice
2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - 1/4 c.; 8 T. - 1/2 c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

1 pound dates measure about 2 cups
1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about 3 1/4 to 3 1/2 cups
1 pound dried apples measure about 5 cups
1 pound cut-up candied fruit peel measures about 3 cups
1 pound shelled almonds or Brazil nuts measure about 3 cups
1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans
20 qt. salad
4 lb. butter
4 qt. cream
4 lb. salt pork
20 doz. rolls
20 pies
2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef
32 qt. potatoes
20 doz. rolls
20 qt. chopped cabbage
5 qt. salad dressing
5 lb. butter
2 lb. coffee
4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage
1 1/2 qt. Miracle Whip
4 large cans crushed pineapple
2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham
24 potato salads (solicited)
5 lb. coffee
1 pt. cream
45 qt. strawberries
6 pkg. Bisquick equals 3/4-inch biscuits
2 qt. milk
1 lb. Crisco
5 to 6 c. water
48 pkg. peas
8 qt. milk
6 qt. heavy cream
1 pkg. Starlac
1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef
60 lb. potatoes
36 pies
Harvard beets
Cabbage salad
40 lb. turnip
2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys
75 lb. butternut squash
20 large cranberry rings
75 lb. potato
10 bunches celery
44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken
30 pkg. frozen peas
12 cans cranberry sauce
3 large pkg. Bisquick
17 pkg. Flakon corn mix
2 bunches celery